F. Christensen

BLAKESLEE
BUILT
KITCHEN-MACHINES
TRADE MARK REG. U.S. PAT. OFF.

BLAKESLEE
KITCHEN MACHINES

- DISHWASHERS
- GLASSWASHERS
- VERTICAL MIXERS
- NO-GEAR PEELERS
- FOOD CHOPPERS

G. S. BLAKESLEE & CO.
1844 SO. 52ND AVE. CHICAGO 50, ILL.
NEW YORK TORONTO

PRICES

BLAKESLEE
BUILT
KITCHEN MACHINES
TRADE MARK REG. U.S. PAT. OFF.

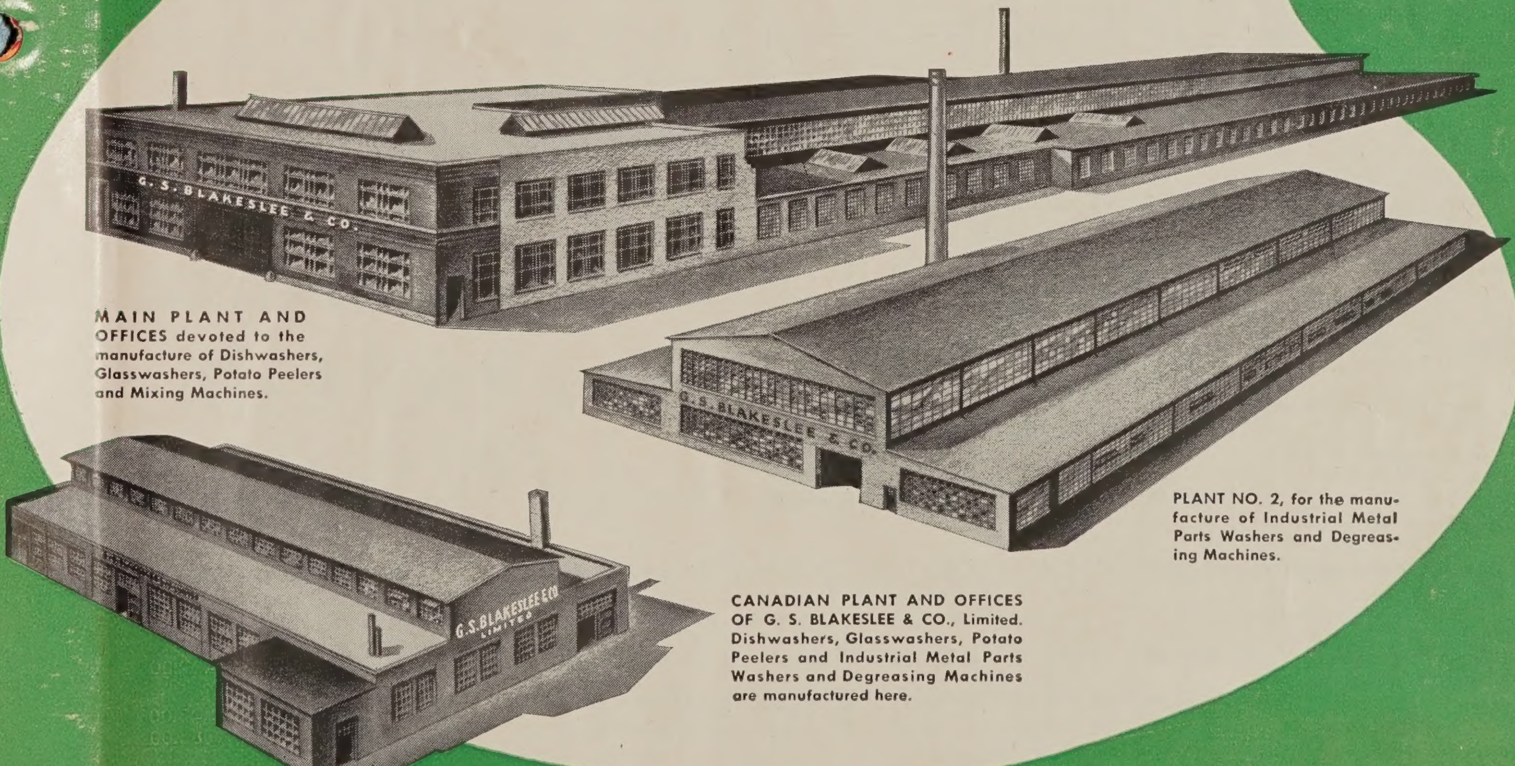
DATA

KITCHEN MACHINES

PRICE SCHEDULE No. 1-E

EFFECTIVE FEBRUARY 1, 1951

- All prices are subject to change without notice.
- State and local taxes not included in prices shown.
- All prices shown are F.O.B. Chicago.


G. S. BLAKESLEE & CO.
G. S. BLAKESLEE & CO.
G. S. BLAKESLEE & CO. LIMITED

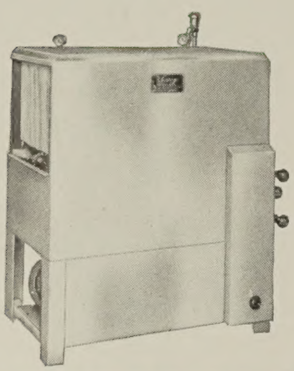
MAIN PLANT AND OFFICES devoted to the manufacture of Dishwashers, Glasswashers, Potato Peelers and Mixing Machines.

PLANT NO. 2, for the manufacture of Industrial Metal Parts Washers and Degreasing Machines.

CANADIAN PLANT AND OFFICES OF G. S. BLAKESLEE & CO., Limited. Dishwashers, Glasswashers, Potato Peelers and Industrial Metal Parts Washers and Degreasing Machines are manufactured here.

G. S. BLAKESLEE & CO.

NEW YORK • CHICAGO • TORONTO



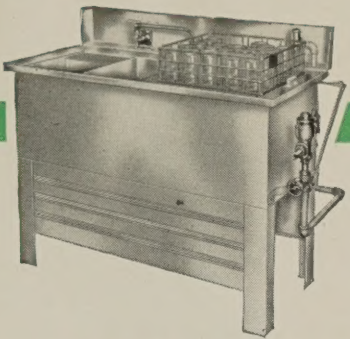
BLAKESLEE-BUILT DISH and GLASS WASHERS

PLEASE NOTE: Stainless Steel Dishwashing Machines are recommended. The increasing use of water softeners, newly developed dishwashing compounds as well as occasional careless cleaning of machines with acids, lye, etc. are creating conditions beyond dishwashing machine manufacturers' control. G. S. Blakeslee & Co. cannot assume any responsibility for the corrosion of galvanized iron tanks. A stainless steel Dishwashing Machine is insurance against a corroded galvanized tank and a stainless steel Dishwashing Machine is much easier to keep clean and sanitary.

MODEL	B3 & BC3	BT3 & BCT3	D3 & DC3	DT3 & DCT3	EC3	M3	PC3	SC3	WC3
Construction Galv. Iron	**$820.00**	**$1065.00**	**$1045.00**	**$1300.00**	**$1385.00**	**$2005.00**	**$2560.00**	**$2830.00**	**$3345.00**
Stainless Steel	**$940.00**	**$1200.00**	**$1365.00**	**$1620.00**	**$1745.00**	**$2510.00**	**$3290.00**	**$3465.00**	**$4255.00**
Extra for Direct Current	$ 26.75	$ 192.50	$ 91.00	$ 251.50	$ 139.00	$ 150.00	$ 150.00	$ 214.00	$ 428.00
Extra for Single Phase Motor	———	———	———	———	$ 32.00	$ 80.00	$ 80.00	$ 118.00	$ 203.00
Extra Racks $7.75 each.—See below for number racks supplied as Standard Equipment.									
Dish Racks (No. 2 Rack)	3-18″x18″	3-18″x18″	4-20″x20″	4-20″x20″	4-20″x20″	7-20″x20″	7-20″x20″	8-20″x20″	12-20″x20″
Combination Cup, Silver & Glass Rack (No. 7 Rack)	1-18″x18″	1-18″x18″	2-20″x20″	2-20″x20″	2-20″x20″	3-20″x20″	3-20″x20″	4-20″x20″	4-20″x20″
Extra Set of Standard Canvas Curtains	———	———	———	———	$ 5.00	$ 5.50	$ 8.00	$ 8.00	$ 8.00
Extra Set of Deluxe Nylon Curtains	———	———	———	———	$ 21.20	$ 23.50	$ 29.15	$ 29.15	$ 29.15
Heating Equipment Gas Burners	Optional	Optional	Optional	Optional	Optional	$ 54.00	$ 80.00	$ 107.00	$ 107.00
Safety Type Pilot Light for Bottled Gas	$ 43.00	$ 43.00	$ 43.00	$ 43.00	$ 43.00	$ 43.00	$ 86.00	$ 86.00	$ 86.00
Steam Injectors	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Steam Coils	$ 43.00	$ 43.00	$ 48.00	$ 48.00	$ 54.00	$ 80.00	$ 96.00	$ 107.00	$ 107.00
Gas Burners & Steam Injectors	$ 27.00	$ 27.00	$ 32.00	$ 32.00	$ 37.00	$ 54.00	$ 75.00	$ 85.00	$ 96.00
Electric Heat with Built-in Thermostatic Control & Low Water Cut Off Price	$ 96.00	$ 96.00	$ 96.00	$ 96.00	$ 193.00	$ 289.00	$ 385.00	$ 385.00	$ 385.00
Watts	5000	5000	5000	5000	2-5000	3-5000	4-5000	4-5000	4-5000
Thermostatic Temperature Control for Wash or Rinse Tanks or Both Gas	$ 48.00	$ 48.00	$ 59.00	$ 59.00	$ 59.00	$ 59.00	$ 59.00 ea.	$ 59.00 ea.	$ 59.00 ea.
Steam (with Line Strainer)	$ 64.00	$ 64.00	$ 80.00	$ 80.00	$ 80.00	$ 80.00	$ 80.00 ea.	$ 80.00 ea.	$ 80.00 ea.
Electric	Element has built-in thermostat and low water cut off								
Deluxe Thermostatic Control Steam (with Line Strainer) or Gas	$187.00	$ 187.00	$ 187.00	$ 187.00	$ 187.00	$ 187.00	$187.00 ea.	$187.00 ea.	$187.00 ea.
Steam & Water Mixing Valve for Boosting Temperature of Final Rinse (Line Strainers Included)	½″-$161.00	½″-$161.00	½″-$161.00	½″-$161.00	½″-$161.00	½″-$161.00	¾″-$230.00	¾″-$230.00	¾″-$230.00
Booster Tank Steam Operated for Boosting Temperature Final Rinse—(Line Strainer Included)	C1 $294.00	C1 $ 294.00	C1 $ 294.00	C1 $ 294.00	C1 $ 294.00	C1 $ 294.00	C1 $ 294.00	C2 $ 412.00	C2 $ 412.00
Front Panel—Enclosing Pump & Motor—Galv.	$ 18.00	$ 18.00	$ 20.00	$ 20.00	$ 24.00	$ 30.00	$ 35.00	$ 41.00	$ 47.00
Stainless Steel	$ 29.00	$ 29.00	$ 35.00	$ 35.00	$ 41.00	$ 54.00	$ 59.00	$ 70.00	$ 83.00
End Hoods–for Exhausting Steam Galv.	———	———	———	———	$ 32.00	$ 32.00	$ 32.00	$ 32.00	$ 32.00
Stainless (2 required) Each	———	———	———	———	$ 54.00	$ 54.00	$ 54.00	$ 54.00	$ 54.00
Pre Wash Compartment—adds 18″ to length—Galv.	———	———	———	———	$ 294.00	$ 294.00	$ 294.00	$ 294.00	$ 294.00
Stainless	———	———	———	———	$ 428.00	$ 428.00	$ 428.00	$ 428.00	$ 428.00
Shipping Weight (Approx. lbs.)	550	600	800	850	1000	1600	1700	1850	3000

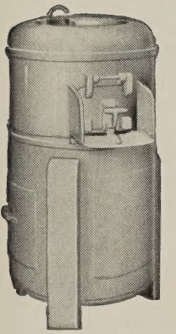
New standard equipment includes, all models, flow-control valve controlling flow of final rinse water regardless of available water pressure.

Standard equipment, door type machines, automatically timed final rinse valve, providing correctly timed final rinse, and saving valuable hot water and washing compound.



BRUSH TYPE
GLASS WASHERS

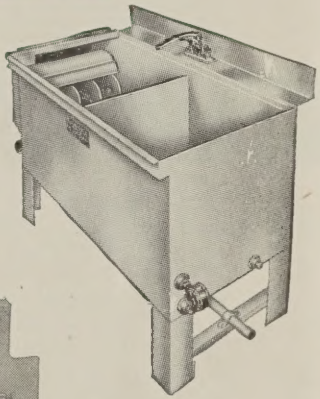
	Price	Steam Operated Booster for Final Rinse	Racks	Extra Set Brushes	Shipping Weight
Model GW 3	Galv. Iron $735.00	½″ Steam and Water Mixing Valve, $160.00	3—14″x18″x5″ Wire Racks Furnished	Complete set (3) with Brass Ferrules	
Brush Type Glass Washer	Stainless Steel $910.00	Model C1 Steam Operated Booster Tank, $295.00	Extra Racks $6.50 each	Std. Horse Hair, $13.00 Deluxe Nylon $17.00	400 lbs.



POTATO and VEGETABLE PEELERS

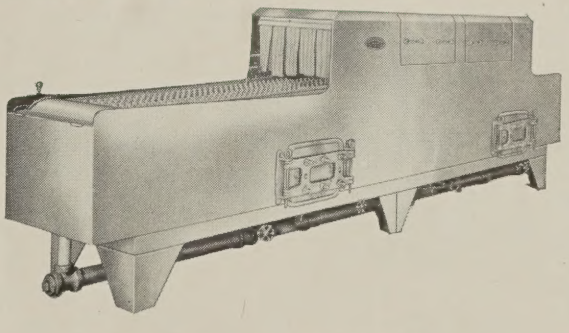
Model	Duco Finish	Stainless Clad	Extra For D.C. Motor	Peel Trap	Long Legs for Direct Discharge into Sink: Duco Finish	Long Legs for Direct Discharge into Sink: Stainless Clad	Shipping Weight Galvanized Painted
20B	$360.00	DISCONTINUED UNTIL FURTHER NOTICE.	$25.00	Std.	Long legs for direct discharge into sink up to 36″ high.......$15.00		Approx. 380 lbs.
30B	$435.00		$25.00	Std.	Extra long legs for direct discharge into sink higher than 36″ $25.00		Approx. 550 lbs.
50B	$545.00		$30.00	Std.			Approx. 700 lbs.

NIAGARA JUNIOR DISHWASHER



DISCONTINUED TEMPORARILY TO PERMIT MORE CONCENTRATED MANUFACTURE ON SPRAY TYPE DISHWASHING MACHINES IN GREATER DEMAND BY ARMY, NAVY, ETC.

MODEL 85B
NIAGARA
DISHWASHER

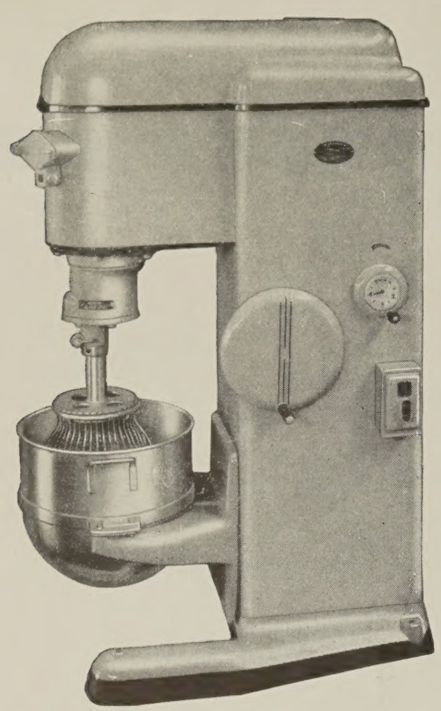


	Galvanized	Stainless Steel	Additional for Direct Current
Model 85-B Basketless Conveyor Type Dishwashing Machine With All Molded Conveyor	$4,735.00	$8,045.00	$428.00 Single Phase $203.00

Extra for special and desirable features which can be incorporated into Model 85-B Niagara Type Dishwashing Machines.

	Galvanized	Stainless Steel
Pre-wash (adds 3 feet to length of machine)	$960.00	$1255.00
Extension of discharge end of machine which provides greater time for dishes to drain and dry. Price for each additional foot desired	$134.00	$ 240.00
¾″ Steam and water mixing valve for boosting temperature of final rinse	$230.00	$ 230.00
Model C2 Booster Tank in lieu of above	$412.00	$ 412.00
End hoods for exhausting excessive steam, price each	$ 43.00	$ 64.00
Special end hood for exhausting steam at discharge end 32″	$123.00	$ 278.00

	Galvanized	Stainless Steel
Deluxe thermostatic temperature control for wash and rinse tanks with line strainer.	$187.00 ea.	$187.00 ea.
Deluxe thermostatic temperature control with reverse action and with line strainer for wash tank only in lieu of above wash tank control.	$198.00 ea.	$198.00 ea.
Extra silver racks—each	$19.00	$19.00
Extra conveyor slats— Hard maple	$1.20 ea.	$1.20 ea.
All molded	$3.15 ea.	$3.15 ea.
Solenoid valve and limit switch (Automatically shuts off final rinse when conveyor stops)	$171.00	$171.00
Splicing—(Where machine must be built in sections to move into building) 1 splice $240.00 2 splices $480.00.		



MODEL CC80

Duco finish and tinned bowl................$1255.00
Duco finish and stainless steel bowl.........$1370.00
Stainless Clad and tinned bowl........ } Discontinued until
Stainless Clad and stainless steel bowl. } further notice

80 qt. "B" batter beater and 80 qt. "W" whip included in above prices.

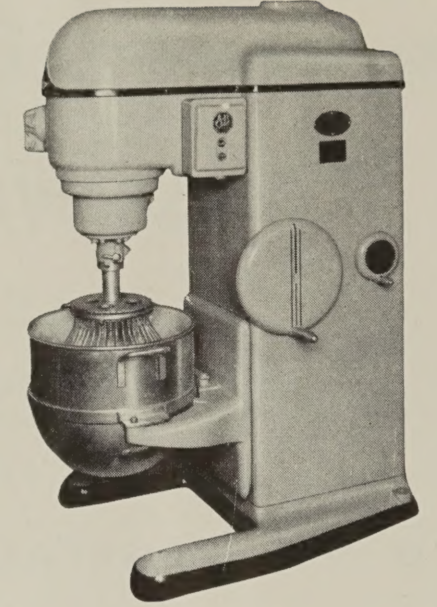
Extra for D.C. motor........................$147.00
Extra for Single Phase motor................$ 79.00

Extra for Small Equipment

	With Tinned Bowl	With Stainless Steel Bowl
30 qt.	$105.00	$173.00
60 qt.	$90.00	$206.00

(Small equipment consists of 60 or 30 qt. bowl, 60 or 30 qt. "B" batter beater, 60 or 30 qt. "W" whip, and bowl adaptor.)

Shipping weight—approximately 1365 lbs.



MODEL CC60

Duco finish and tinned bowl................$ 905.00
Duco finish and stainless steel bowl.........$1020.00
Stainless Clad and tinned bowl........ } Discontinued until
Stainless Clad and stainless steel bowl. } further notice

60 qt. "B" batter beater and 60 qt. "W" whip included in above prices.

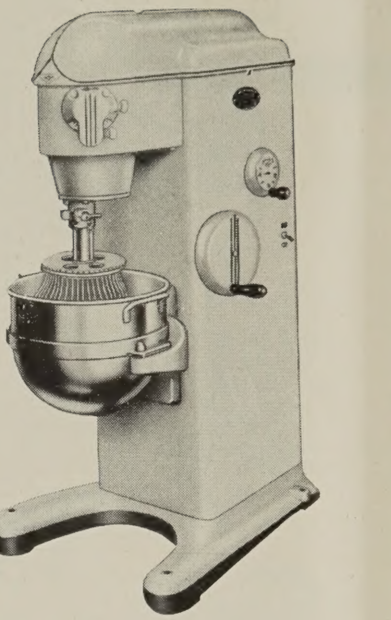
Extra for D.C. motor........................$126.00

Extra for Small Equipment

With Tinned Bowl	With Stainless Steel Bowl
$100.00	$168.00

(Small equipment consists of 30 qt. bowl, 30 qt. "B" batter beater, 30 qt. "W" whip, and bowl adaptor.)

Shipping weight—approximately 1215 lbs.



MODEL C30

Duco finish and tinned bowl................$ 805.00
Duco finish and stainless steel bowl.........$ 870.00
Stainless Clad and tinned bowl........ } Discontinued until
Stainless Clad and stainless steel bowl. } further notice

30 qt. "B" batter beater and 30 qt. "W" whip included in above prices.

Extra for D.C. motor........................$32.00

Extra for Small Equipment

With Tinned Bowl	With Stainless Steel Bowl
$64.00	$121.00

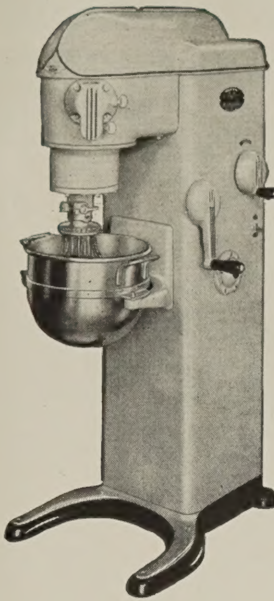
(Small equipment consists of 20 qt. bowl, 20 qt. "B" batter beater and 20 qt. "W" whip.)

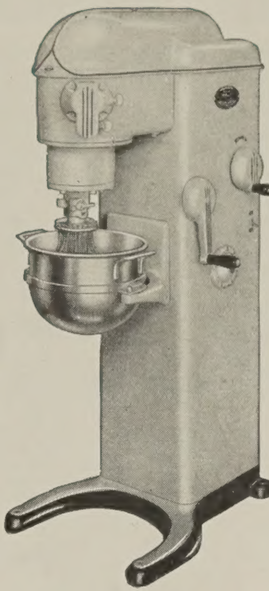
Shipping weight—approximately 930 lbs.

BLAKESLEE MIXERS and

	Model	C15		C20		C30		CC60		CC80		
	Bowl Capacity	5 Qt.	15 Qt.	12 Qt.	20 Qt.	20 Qt.	30 Qt.	30 Qt.	60 Qt.	30 Qt.	60 Qt.	80 Qt.
BEATERS AND WHIPS	Bowl—Steel Tinned	$13.00	$23.00	$21.00	$32.00	$32.00	$37.00	*$37.00	$42.00	*$37.00	$42.00	$53.00
	Bowl—Stainless Steel		$84.00	$68.00	$89.00	$89.00	$105.00	*105.00	$158.00	*105.00	$158.00	$168.00
	Bowl—Adaptor	Not Nec.		Not Nec.		Not Nec.		$21.00		$26.00	Not Nec.	
	"B" Batter Beater	$11.00	$13.00	$12.00	$14.00	$14.00	$18.00	$18.00	$20.00	$18.00	$20.00	$23.00
	"W" Wire Whip	$12.00	$16.00	$14.00	$18.00	$18.00	$23.00	$23.00	$28.00	$24.00	$28.00	$35.00
	'H" Dough Hook		$11.00	$12.00	$16.00	$16.00	$19.00	$19.00	$24.00	$19.00	$24.00	$26.00
	"SH" Special Dough Hook						$26.00	$26.00	$29.00	$26.00	$29.00	$42.00
	"SD" Sweet Dough Beater		$14.00	$13.00	$16.00	$16.00	$23.00	$23.00	$27.00	$23.00	$27.00	$32.00
	"L" Lattice Beater		$17.00	$16.00	$19.00	$19.00	$20.00	$20.00	$21.00	$20.00	$21.00	$23.00
	"PK" Pastry Knife	$ 9.00	$11.00	$11.00	$13.00	$13.00	$22.00	$22.00	$27.00	$22.00	$27.00	$28.00
	"M" Four-Wing Whip-Heavy		$23.00	$23.00	$24.00	$24.00	$29.00	$29.00	$34.00	$29.00	$34.00	$36.00
	"N" Six Wing Whip		$29.00	$29.00	$32.00	$32.00	$39.00	$39.00	$41.00	$39.00	$41.00	$44.00
	"BB" Brush Beater		$14.00		$15.00		$18.00	$18.00		$18.00		
	Roller Beater		$21.00		$23.00		$25.00	$25.00		$25.00		
ACCESSORIES	Bowl Truck						$26.00	$26.00	$26.00	$26.00	$26.00	$26.00
	Bowl Extension Ring—Tinned		$12.00	$12.00	$13.00	$13.00	$14.00	$14.00	$17.00	$14.00	$17.00	$19.00
	Bowl Extension Ring—Stainless Steel		$22.00	$22.00	$24.00	$24.00	$26.00	$26.00	$32.00	$26.00	$32.00	$36.00
	Splash Cover—Tinned		$11.00	$11.00	$14.00	$14.00	$16.00	$16.00	$21.00	$16.00	$21.00	$23.00
	Splash Cover—Stainless Steel		$20.00	$20.00	$26.00	$26.00	$32.00	$32.00	$40.00	$32.00	$40.00	$45.00
	Oil Dropper 1 Qt. with Bracket		$ 9.00		$11.00							
	Oil Dropper 1 Gal. with Bracket		$18.00		$20.00		$21.00					
	Oil Dropper 2 Gal. with Bracket				$22.00		$23.00		$24.00			
	Oil Dropper 6 Gal. with Bracket								$29.00			$32.00
	Soup Strainer and Colander with Brush Beater and 1 Sieve with 1/16″ Perforations less Drain Bowl		†$38.00		†$40.00		†$65.00	*$65.00		*$65.00		
	Soup Strainer and Colander with Roller and 1 Sieve with 1/16″ Perforations Less Drain Bowl		†$45.00		†$48.00		†$72.00	*$72.00		*$72.00		
	Soup Strainer and Colander and Sieve only		†$24.00		†$25.00		†$47.00	*$47.00		*$47.00		
	Extra Sieves for Soup Strainer and Colander with 1/8″—1/16″ or 1/32″ Perforations		$ 7.00		$ 8.00		$ 9.00	$ 9.00		$ 9.00		
	Drain Bowl				$21.00		$34.00	$34.00		$34.00		
	Jacket for Bowl		$27.00		$29.00	$29.00	$44.00	$44.00	$63.00	$44.00	$63.00	$84.00

*Bowl Adaptor Necessary. †Soup Strainer Fits and Drains into Mixing Bowl or Drain Bowl.

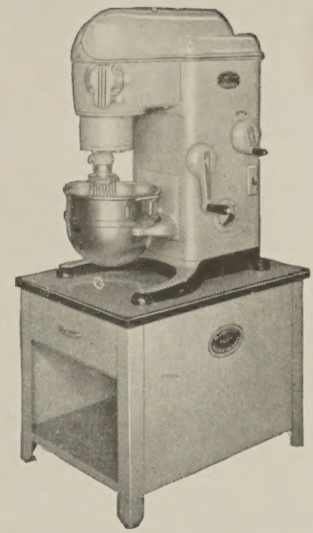




BLAKESLEE-BUILT CABINET STAND

For Bench Models C-15, C-20. Provides storage space for beaters, whips and auxiliary attachments. Sturdy—saves valuable bench space.

Price—
Duco-Finish . . . . $ 63.00
Stainless steel . . $179.00



MODEL C20

Duco finish and tinned bowl $450.00
Duco finish and stainless steel bowl $510.00
Stainless Clad and tinned bowl . . . . } Discontinued until
Stainless Clad and stainless steel bowl . } further notice

20 qt. "B" batter beater and 20 qt. "W" whip included in above prices.

Extra for D.C. motor $26.00

Extra for Small Equipment

With Tinned Bowl	**With Stainless Steel Bowl**
$47.00	**$94.00**

(Small equipment consists of 12 qt. bowl, 12 qt. "B" batter beater and 12 qt. "W" whip.)

Shipping weight—approximately 405 lbs.

MODEL C15

Duco finish and tinned bowl $430.00
Duco finish and stainless steel bowl $495.00
Stainless Clad and tinned bowl . . . . } Discontinued until
Stainless Clad and stainless steel bowl . } further notice

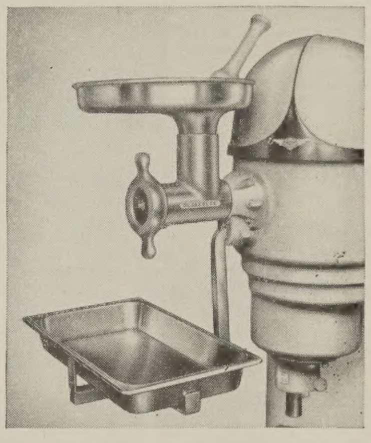
15 qt. "B" batter beater and 15 qt. "W" whip included in above prices.

Extra for D.C. motor $26.00

Extra for Small Equipment
With Tinned Bowl
$36.00

(Small equipment consists of 5 qt. bowl, 5 qt. "B" batter beater and 5 qt. "W" whip.)

Shipping weight—approximately 395 lbs.

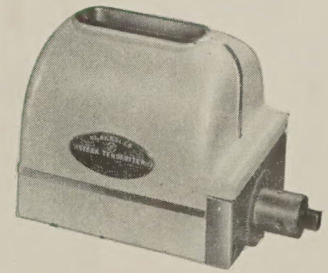


The Receiving Pan and Bracket illustrated above is recommended for use with the **steak tenderizer, meat and food chopper and vegetable slicer attachments.**

ATTACHMENTS

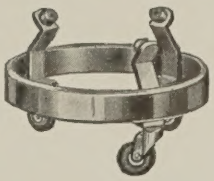
When quoting in Canada add duty to net cost, also sales tax if applicable.

Model	C-15	C20	C30	CC60	CC80
Steak Tenderizer	$145.00	$145.00	$145.00	$145.00	$145.00
Meat Chopper, Nickel and Chrome Plated with 2 knives and 2 plates—⅛″ and 3/16″ Perforations	$ 47.00	$ 47.00	$ 47.00	$ 47.00	$ 53.00
Extra Knives for Meat Chopper	$ .85	$ .85	$ .85	$ .85	$ 1.05
Extra Plates for Meat Chopper ⅛″ Perforations	$ 2.90	$ 2.90	$ 2.90	$ 2.90	$ 3.95
3/16″ Perforations	$ 2.10	$ 2.10	$ 2.10	$ 2.10	$ 2.50
¼″ Perforations	$ 2.60	$ 2.60	$ 2.60	$ 2.60	$ 3.00
⅜″ or ½″ Perf's. on CC80	$ 2.60	$ 2.60	$ 2.60	$ 2.60	$ 3.00
Vegetable Slicer—9″ with Slicer Plate (Tubular Front $22.00 Extra)	$115.00	$115.00	$115.00	$115.00	$115.00
Receiving Pan and Bracket	$ 21.00	$ 21.00	$ 21.00	$ 21.00	$ 25.00
Shredder Plate—9″ with 5/64″ or 3/16″ Holes	$ 21.00	$ 21.00	$ 21.00	$ 21.00	$ 21.00
Julienne Plate—9″	$ 42.00	$ 42.00	$ 42.00	$ 42.00	$ 42.00
French Fry Plate—9″	$ 42.00	$ 42.00	$ 42.00	$ 42.00	$ 42.00
Grater Plate—9″	$ 24.00	$ 24.00	$ 24.00	$ 24.00	$ 24.00
Standard Fruit Juice Extractor	$ 37.00	$ 37.00	$ 37.00	$ 37.00	$ 37.00
Special Fruit Juice Extractor	$ 61.00	$ 61.00	$ 61.00	$ 61.00	$ 61.00
Knife and Tool Sharpener	$ 58.00	$ 58.00	$ 58.00	$ 58.00	$ 58.00
Coffee Mill	$103.00	$103.00	$103.00	$103.00	$103.00
Bread Crumber	$ 95.00	$ 95.00	$ 95.00	$ 95.00	$ 95.00
Cabinet Stand for Bench Models: Galvanized	$ 63.00	$ 63.00			
Cabinet Stand for Bench Models: Stainless Steel	$179.00	$179.00			



The steak tenderizer attachment illustrated at left is a new and very desirable attachment. See the back of this price schedule for details.

A bowl truck should be considered with 30, 60 and 80 qt. mixers as there is less wearing and denting of the mixing bowl and transporting the heavy bowls is made much easier.



All Blakeslee-Built Mixers have Variable Speed Control, no gear shifting. Speed is increased or decreased by simple turn of hand wheel to any speed, (not just 3 or 4 speeds). Stop and start strains are eliminated as the beater is kept in motion as speeds are changed.

BLAKESLEE-BUILT RACKS for DISHES • CUPS • GLASSES • SILVER • TRAYS

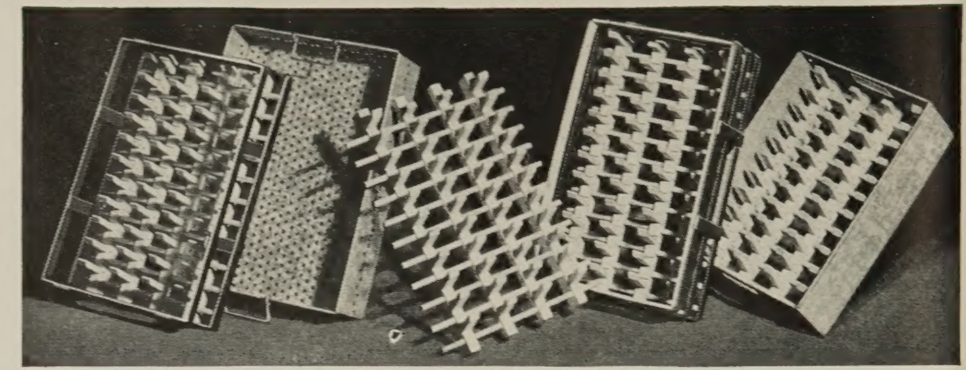
No. 11—Band Iron Rack for mixed dishes, cups and bowls. (Advise height of cups and bowls.)

No. 18—Rack for flat silver.

No. 20—Wood Bottom for insertion in No. 11, 15, 14 Racks.

No. 15—Wood lined band iron Rack for mixed dishes, cups and bowls.

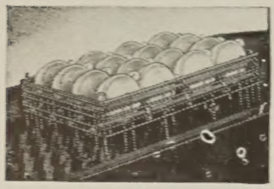
No. 14—Sheet Metal Rack for mixed dishes, cups and bowls.



	No. 11	No. 18	No. 20	No. 15	No. 14
21″ x 16¼″ x 4″ for Models 25C, 30B, 10	$17.75	$16.50	$7.50	$19.25	$16.50
20″ x 14″ or 16″ x 5″ for Models 70B, 70C, 72C, 72D, 75C, 75D, 74C	$16.50	$16.50	$7.50	$19.25	$16.50
21″ x 16″ or 18″ x 5″ for Models 90C, 92C, 92D, 95D, 94C	$17.75	$18.00	$7.75	$20.50	$18.00
22″ x 14″ x 5″ for Model 80B	$16.50	$16.50	$7.50	$19.25	$16.50
16″ x 10½″ x 5″ for Models 50 and 50B		$12.25	$5.00		$12.25

NIAGARA RACKS

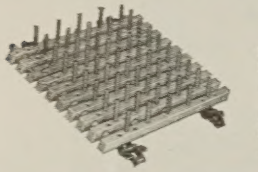
FOR 85B DISHWASHER



No. 24—Silver rack with sled runners to keep weight off upright pegs..................$17.00 each

Wirecup rack for handling cups by rack-full on 85B Dishwasher Prices on request

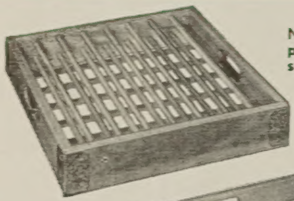
CONVEYOR SLATS FOR MODEL 85-B



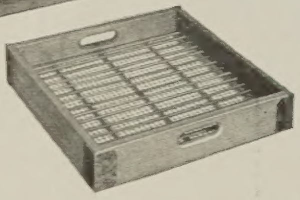
Hard maple slat with hard maple upright peg ....$1.20 each

All molded slat with molded upright peg..................$3.15 each

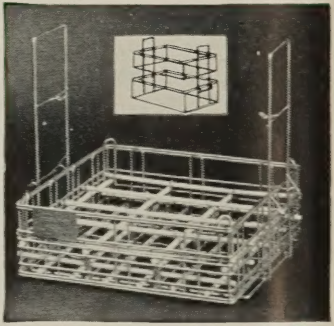
BLAKESLEE-BUILT RACKS



No. 2—Rack for plates. Price all sizes $7.75 each.



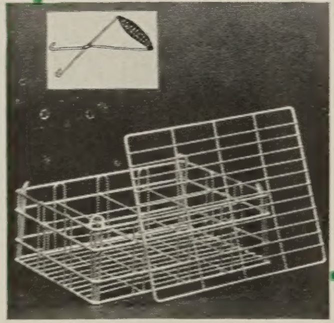
No. 7—Rack for cups, bowls, glasses and flat silver. Price all sizes $7.75 each.

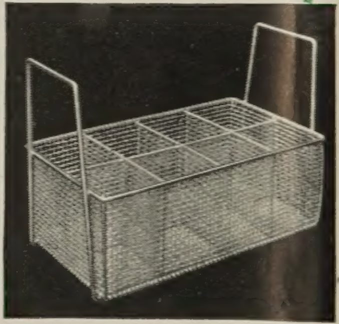


LEFT—14″ x 14″ x 8″ Dish basket—Tinned. $9.40 each. S.S. $28.00 each.

RIGHT—Cup rack—Tinned $9.60 each. S. S. $16.00 each. Cradle & Handles. Tinned $2.10 each. S.S. $5.70 each.

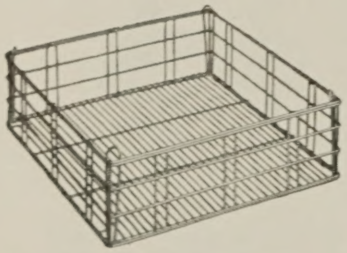
NIAGARA JUNIOR RACKS





LEFT—Glass basket tinned—$5.40 each. S. S. $11.00 each. Cover and hook—Tinned—$2.10. S.S. $5.40.

RIGHT—Silver basket with compartments—tinned $8.60 each. S.S. $25.75.



No. 8—Stack-Rack for glasses, without compartments. For Model 7S Brush Type Glass Washers. Size 16″ x 16″. $6.00 each. For GW3, 14″ x 18″, $6.50 each. F.O.B. Chicago.

SIZE OF RACKS USED IN VARIOUS MODELS

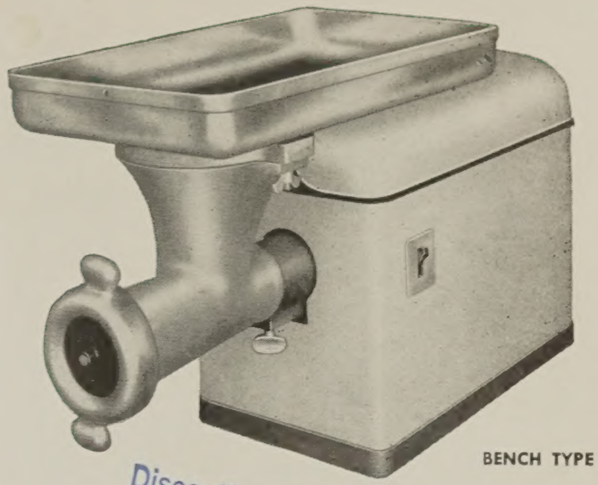
MODEL	SIZE	PRICE
9, A	16″ x 16″	$7.75 each
8, 8C, B, BC, 2430, B3, BC3, BT3, BCT3	18″ x 18″	$7.75 each
2D, 2DC, Victorette, 40S, 20S, 4, 40, 2, 20, 1, 10	18″ x 18″	$7.75 each
D, DC, E, H, EC, D3, DC3, DT3, DCT3, E3, EC3	20″ x 20″	$7.75 each
M, N, P, PC, S, SC, W, WC, M3, PC3, SC3, WC3	20″ x 20″	$7.75 each
7, 7S Glasswashers	16″ x 16″ x 5″	$6.50 each
GW3 Glasswashers	14″ x 18″ x 5″	$6.50 each

NOTE

● In ordering racks specify the serial number of the machine in which they are to be used. Where this is impossible, specify the size of the racks wanted.

BLAKESLEE BUILT KITCHEN MACHINES
TRADE MARK REG. U.S. PAT. OFF.

BLAKESLEE-BUILT FOOD and MEAT CHOPPER



BENCH TYPE

Discontinued Until Further Notice

MODEL AND CAPACITY	BENCH TYPE OR FLOOR MODEL CHOPPERS				EXTRA PLATES AND KNIVES AVAILABLE FOR CHOPPER HEAD			
	Duco Finished Chopper With Chrome Plated Chopper Head	Stainless Steel Chopper With Chrome Plated Chopper Head	Extra for Direct Current Motor	SHIPPING WEIGHT	⅛″ or 3⁄16″ Perforations	¼″ Perforations	⅜″ or ½″ Perforations	Knives
Model No. 12 8 to 10 Lbs. Per Minute	$275.00	$335.00	$25.00	190 lbs.	$2.10	$2.60	$2.60	$ .85
Model No. 22 14 to 20 Lbs. Per Minute	$360.00	$440.00	$35.00	215 lbs.	$2.20	$2.75	$2.75	$1.05
Model No. 32 25 to 30 Lbs. Per Minute	$550.00*	$670.00*	$70.00	380 lbs.	$4.40	$3.90	$3.90	$1.50

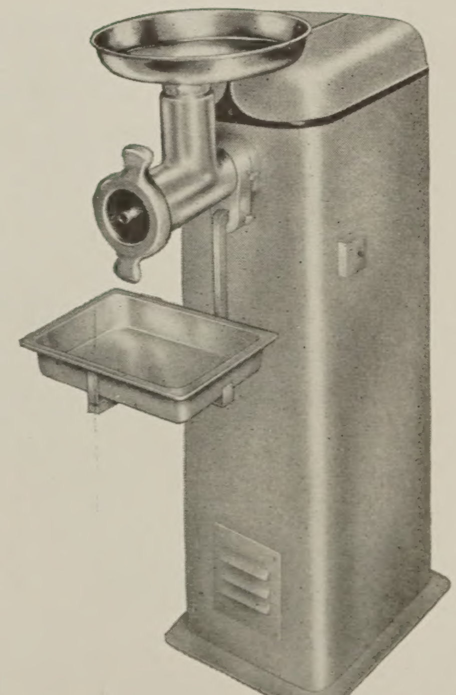
ATTACHMENTS

Steak Tenderizer—available for Models No. 12 and No. 22 Choppers.	$145.00
See back of price schedule for details on Steak Tenderizer.	
Vegetable slicer—9″—with adjustable slicer plate and hopper front—Available for Models No. 12 and No. 22 Choppers	$115.00
Tubular front for above	$ 22.00
9″ Shredder plate—5⁄64″ and 3⁄16″	$ 21.00
9″ Julienne plate	$ 42.00
9″ Grater plate	$ 24.00
Stainless steel receiving pan and bracket as illustrated.. Models 12-22	$ 21.00
Stainless steel receiving pan and bracket as illustrated.. Model 32	$ 25.00
Special Juice extractor for Models No. 12 and No. 22 only	$ 61.00
(Grinds whole fruit, also juice from beef or liver in hospitals)	
Tool and knife sharpener, for all models	$ 58.00

*Model No. 32 Chopper Head available double tinned only. Balance equipment as described below for Duco finished or Stainless Steel Models.

On Duco finished Models Chrome Plated Chopper Head includes double tinned feed pan, hard maple stomper, 2 knives and 2 plates ⅛″ and ⅜″ perforations. (3⁄16″, ¼″ and ½″ perforations also available).

On Stainless Steel Models Chrome Plated Chopper Head includes Stainless Steel feed pan, cast aluminum stomper, 2 knives and 2 plates ⅛″ and ⅜″ perforations. (3⁄16″, ¼″ and ½″ perforations also available).



FLOOR MODEL

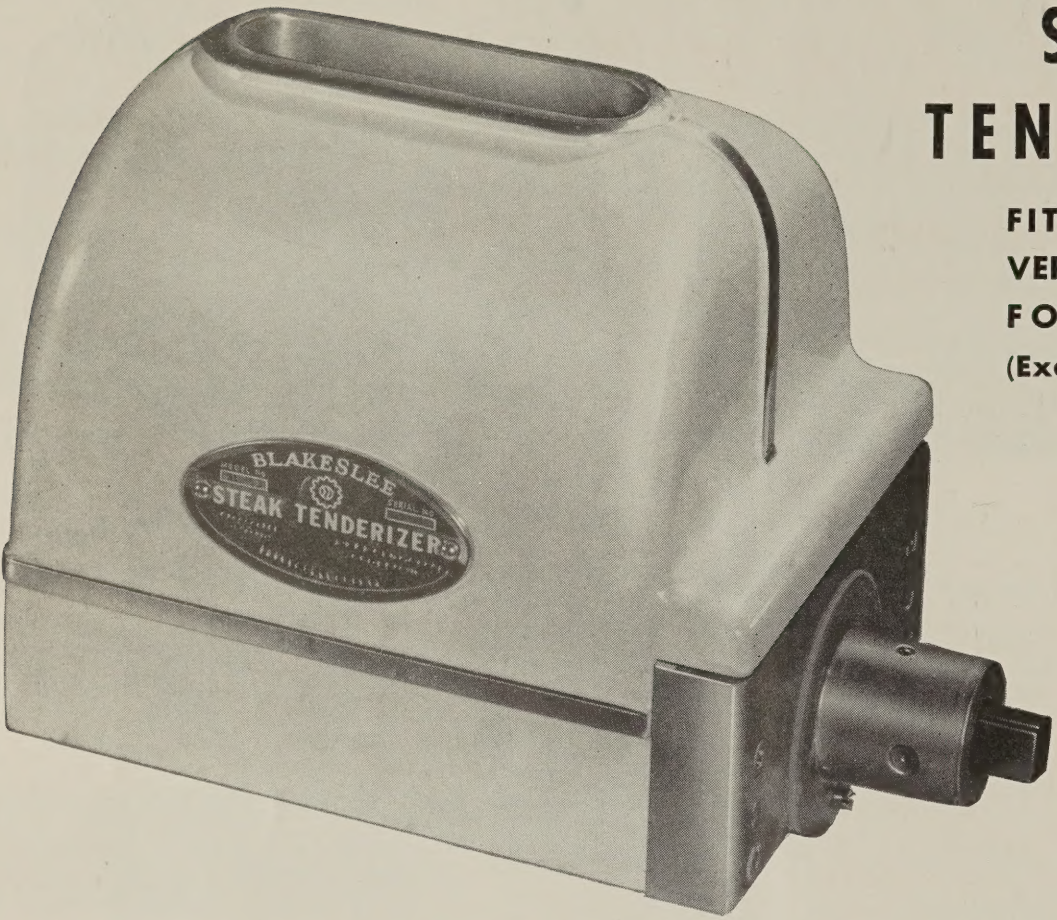
Recommended and available at same price as bench model—saves valuable bench space.

SINCE BLAKESLEE BUILT KITCHEN MACHINES 1880

TRADE MARK REG. U.S. PAT. OFF.

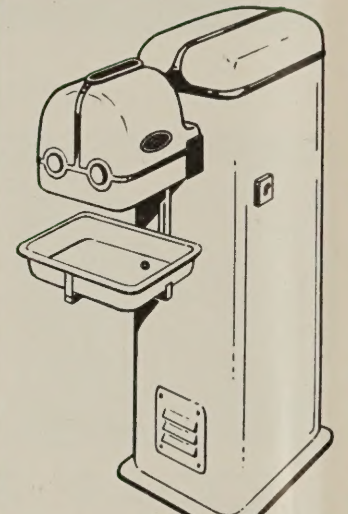
BLAKESLEE-BUILT STEAK TENDERIZER

FITS ALL BLAKESLEE VERTICAL MIXERS AND FOOD CHOPPERS (Except Model 32 Chopper)

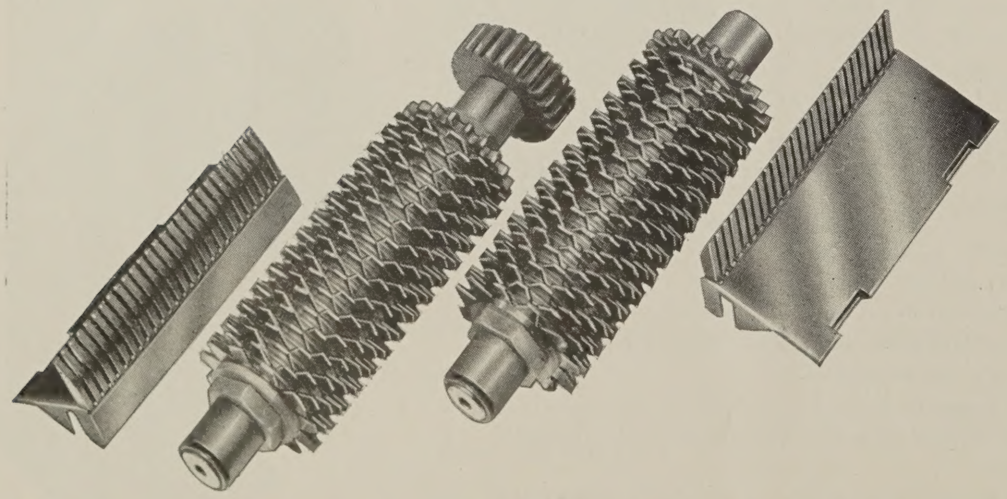


Assures larger, more tender and succulent steaks with a finer texture and appearance than those produced by any other method.

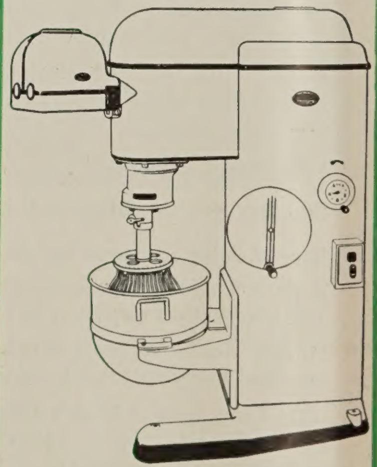
AS ATTACHMENT FOR MIXERS	AS ATTACHMENT FOR CHOPPERS
$\$145^{00}$	$\$145^{00}$



Tenderizer attached to floor model food chopper. Provides most convenient height for efficient, tireless operation.



Knife spacers and strippers keep knives clean—prevent clogging while in use. Knives and spacers are stainless steel—easy to wash and keep sanitary. No special cleaning tools required.



Tenderizer attached to auxiliary drive on Blakeslee Vertical Mixer.

Since 1880

BLAKESLEE BUILT KITCHEN MACHINES

TRADE MARK REG. U.S. PAT OFF

BLAKESLEE

85PT DISHWASHING MACHINE

SUPPLEMENT TO 1-E PRICE SCHEDULE

EFFECTIVE FEBRUARY 1, 1951

Recommended Extra Equipment

Additional footage on feed or discharge end (provides longer time for draining and drying) per each additional foot desired	$214.00
(Standard machine has 66″ of exposed conveyor on discharge end and 32″ on feed end.)	
For Models 85PT-2 and 85PT-3 solenoid valve and limit switch—to automatically turn final rinse spray off and on when conveyor stops and starts	171.00
For Model 85PT-2PW two solenoid valves and one limit switch—to automatically turn fresh water pre-wash and final rinse spray off and on when conveyor stops and starts	216.00
Thermostatic temperature controls with line strainers ... each	80.00
(One each for pumped wash and rinse tanks on Models 85PT-2 and 85PT-2PW and one each for pumped pre-wash, pumped wash and pumped rinse on Model 85PT-3)	
Deluxe thermostatic controls, each	$187.00
Model C2 steam operated booster—for boosting final rinse water temperature to recommended 180°	412.00
End hoods—for exhausting excessive steam, each	54.00
Front panels—removable panels enclosing pump and motor	
Models 85PT-2 and 85PT-2PW	100.00
Model 85PT-3	140.00
Extra for direct current	
Models 85PT-2 and 85PT-2PW	300.00
Model 85PT-3	440.00
Extra for single phase	
Models 85PT-2 and 85PT-2PW	64.00
Model 85PT-3	96.00
Extra No. 24 silver racks ... each	17.00
Extra for shipping in two or three sections	100.00

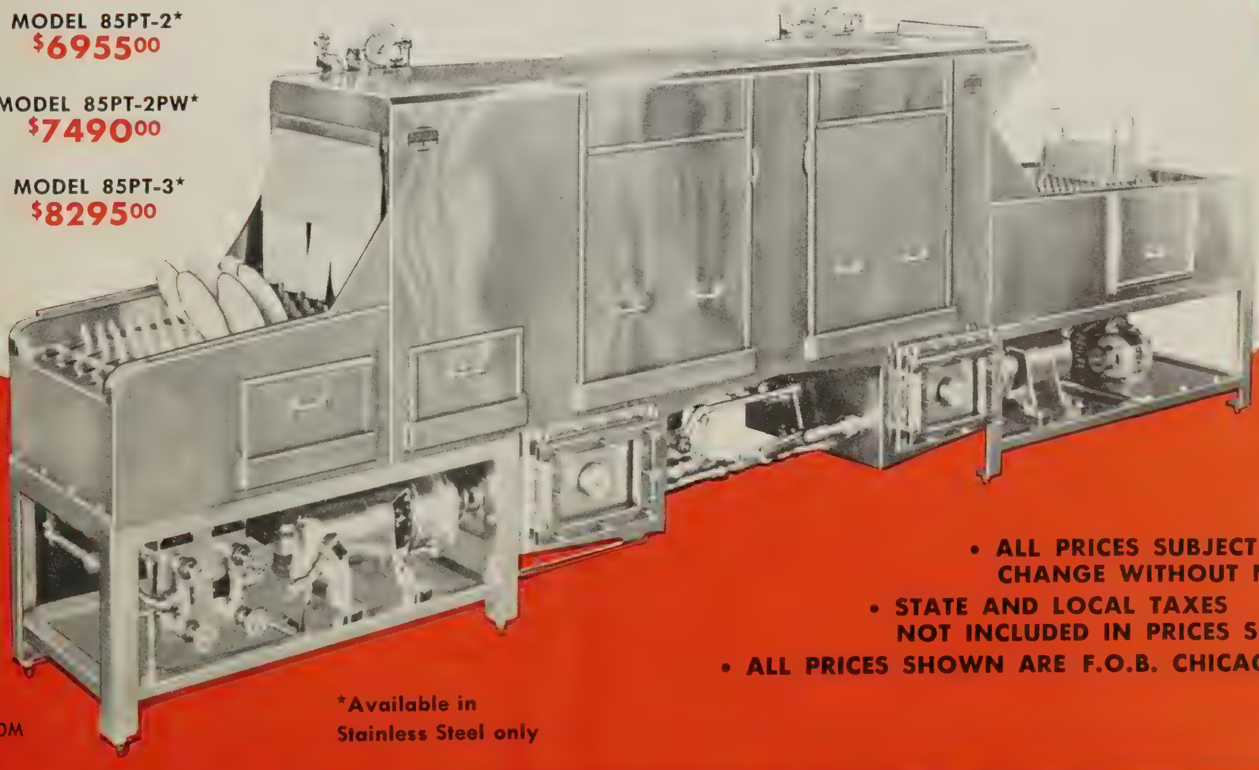
Available in stainless steel construction only.

For steam heat only. (Where steam is not available a gas fired steam boiler should be considered with Dishwashing Machine.)

MODEL 85PT-2*
$6955.00

MODEL 85PT-2PW*
$7490.00

MODEL 85PT-3*
$8295.00



- **ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE**
- **STATE AND LOCAL TAXES NOT INCLUDED IN PRICES SHOWN**
- **ALL PRICES SHOWN ARE F.O.B. CHICAGO**

***Available in Stainless Steel only**

5PL-S451—300M
Printed in U.S.A.

G. S. BLAKESLEE & CO.
1844 SO. 52ND AVE., CHICAGO 50, ILL.
NEW YORK
TORONTO

Engineering Data

BLAKESLEE-BUILT VICTOR DISHWASHERS

MODEL	B3&BC3	D3&DC3	EC3	M3	PC3	SC3	WC3	GW3
Capacity Ratings *Capacity Basis Persons Per Meal *Capacity Basis Pieces Handled Per Hr. Conveyor Speed in Feet Per Minute *Racks Per Hour—Av. Installation	50-100 900 — 40	75-150 1250 — 50	150-400 3000 5 120	250-500 3750 6 150	300-800 4800 8 192	500-1200 6000 10 240	800-1500 7200 12 288	 1000 30
Type	Door	Door	Single Tank Conveyor	Single Tank Sep. Rinse Conveyor	2-Tank Conveyor	2-Tank Conveyor	2-Tank Conveyor	Brush Type Spray Rinse
Length Between Tables	24″	26½″	42″	54″	64″	80″	100″	45½″
Width (At Table Height)	24″	26½″	33″	33″	33″	33″	34½″	26½″
Height Over All	Doors Closed 56″ Open 65¾″	Doors Closed 60″ Open 72″	54½″	56½″	56⅜″	56⅜″	58″	40″
Motor Horse Power	½	¾	1	2	2	3	5	¼
Number of Tanks	1	1	1	1 & Sep. Rinse	2	2	2	2
Tank Capacity (Gallons)	15	18	38	38	Wash 28 Rinse 28	Wash 35 Rinse 35	Wash 48 Rinse 48	Wash 9½ Rinse-Sprayed
★Pump Capacity (G.P.M.)	90	140	180	300	325	425	600	No Pump
†Rinse Water Consumed Gallons Per Hour (Approx.) **Basis 15 to 25 Lbs. Pressure**	70	70	140	200	250	275	300	70
Gas Consumption (Artificial) Cubic Feet Per Hour (Approx.)	35	35	40	45	70	90	100	Not Used
Racks Furnished With Std. Equip. Mixed Dishes Combination Cup-Glass-Silver	18″ x 18″ 3—No. 2 1—No. 7	20″ x 20″ 4—No. 2 2—No. 7	20″ x 20″ 4—No. 2 2—No. 7	20″ x 20″ 7—No. 2 3—No. 7	20″ x 20″ 7—No. 2 3—No. 7	20″ x 20″ 8—No. 2 4—No. 7	20″ x 20″ 10—No. 2 6—No. 7	3 # 8 14″ x 18″ Wire
Steam B.H.P. At 20 Lbs.	1	2	2	3	3	4	5	1 if Steam Rinse
Heating Equipment °Steam Injectors or Gas Burners	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Hot Water From Building Supply
Electric Heat-Watts Used	Extra 5000	Extra 5000	Extra 5000	Inquire	Inquire	Inquire	Inquire	Not Used
Approx. Shipping Weight (Crated)	550 Lbs.	800 Lbs.	1000 Lbs.	1600 Lbs.	1700 Lbs.	2000 Lbs.	3000 Lbs.	400 Lbs.

*** Average installation—with Average Operator or Operators. Ratings conservative—not exaggerated claims.**

★ Represents volume of wash water pumped over dishes per minute but has no bearing on amount of water consumed by machine.

† See special specification sheet devoted to Steam and Water Mixing Valves and Steam Booster Tanks used for boosting temperature of water for final rinsing of dishes. Rinse water should be 180° F. or over.

° Slight extra charge where both steam and gas specified.

PRINTED IN U. S. A. FORM ED 5-48—P—120M

STEAM OPERATED FINAL RINSE WATER BOOSTERS

Since 1880
BLAKESLEE
BUILT
KITCHEN MACHINES

Dishes should be rinsed in water of a temperature of 180 degrees or over to insure the greatest possible degree of sterilization and also to eliminate toweling which is very important from a sanitary standpoint as toweling dishes tends to wipe bacteria from one dish to others • **The water** for the final rinsing of dishes in any dishwashing machine comes from the available hot water supply. In the average establishment hot water is not maintained at a temperature as high as 180 degrees and therefore, should be boosted or raised in temperature to the desired 180 degrees or over. The steam operated mixing valve and booster tank illustrated on this page are recommended for this purpose.

• **The Model C1 and C2 Booster Tank** illustrated at the right is used for boosting the temperature of water for the final rinsing of dishes. The booster tank consists of an insulated tank with steam coils, ½″ steam trap, ¾″ steam strainer, thermostatic control and final rinse thermometer. As illustrated, the booster tank is installed on the rinse end of the machine under the clean dish table where it is handy to operate but still out of the dishwashing machine operator's way.

Operates very satisfactorily on steam pressures of 5 pounds or over regardless of variance in steam and water pressures. This unit is recommended in preference to the steam and water mixing valve described below inasmuch as it is a completely automatic thermostatically controlled unit, whereas the steam and water mixing valve has to be hand set to produce the proper temperature by the machine operator.

Model C1 Booster Tank. (For price see Page 2 of Price List.)
(Used in connection with Models A3, B3, BC3, BT3, BCT3, D3, DC3, DT3, DCT3, EC3, M3 and PC3 Dishwashing Machines and Model GW3 Glasswashing Machine.)

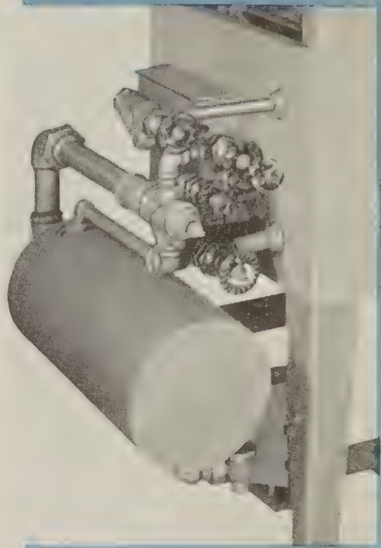
Model C2 Booster Tank. (For price see Page 2 of Price List.)
(Used in connection with Models SC3 and WC3 Victor Dishwashing Machines and 85B Niagara Dishwashing Machine.)

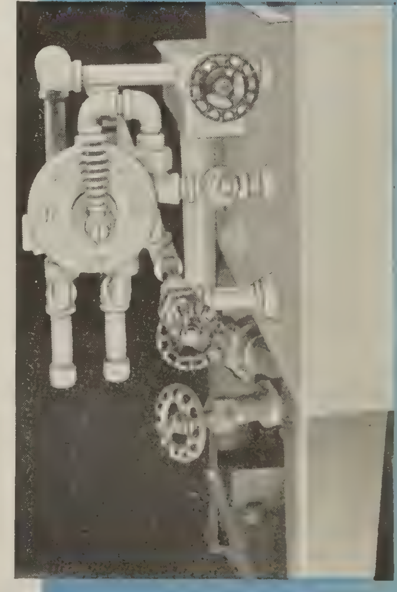
• **The Model D Steam** and Water Mixing Valve illustrated (at right) is very comparable to the mixing valve on a common, everyday shower bath. In the shower bath mixing valve, hot and cold waters are mixed to produce a comfortable temperature. In the steam and water mixing valve, steam and hot water are mixed to produce a *boosted* temperature. This mixing while it is a hand set valve will automatically produce final rinse water at the temperature for which it is set and is very neat appearing, compact and efficient in operation. **Important** . . . For satisfactory results the steam and water mixing valve requires a steam pressure of 10 pounds or over and the steam and water pressures must be within approximately 10 pounds of one another. The maximum difference between the steam and the water pressures should be approximately 50% above the lower pressure. For example; if steam is 10 pounds, water should not be over 15 pounds—if water is 40 pounds, steam should not be over 60 pounds. If there are greater differences, a pressure reducing valve should be used on the high pressure line to bring the pressure relationship down to that indicated above.

½″ Model D Steam and Water Mixing Valve. (For price see Page 2 of Price List.)
(Used in connection with Models A3, B3, BC3, BT3, BCT3, D3, DC3, DT3, DCT3, EC3, M3, and PC3 Dishwashing Machines and Model GW3 Glasswashing Machine.)

¾″ Model D Steam and Water Mixing Valve. (For price see Page 2 of Price List.)
(Used in connection with Models SC3 and WC3 Victor Dishwashing Machines and 85B Niagara Dishwashing Machine.)

Boosters can be furnished for boosting temperature of final rinse water on any make of Dish or Glasswashing Machines. When C1 and C2 Boosters are ordered for installation on an already installed Dishwashing Machine, they are furnished with a stand so that they are very easily connected to the Dish or Glasswashing Machine.





Where steam is available, always recommend the C1 or C2 Boosters for boosting the temperature of the final rinse water to the recommended 180° or over temperature for final rinsing.

PRICES ARE F.O.B. FACTORY—SEE LINE DRAWING ON REVERSE SIDE

rm SB—1-50—150M

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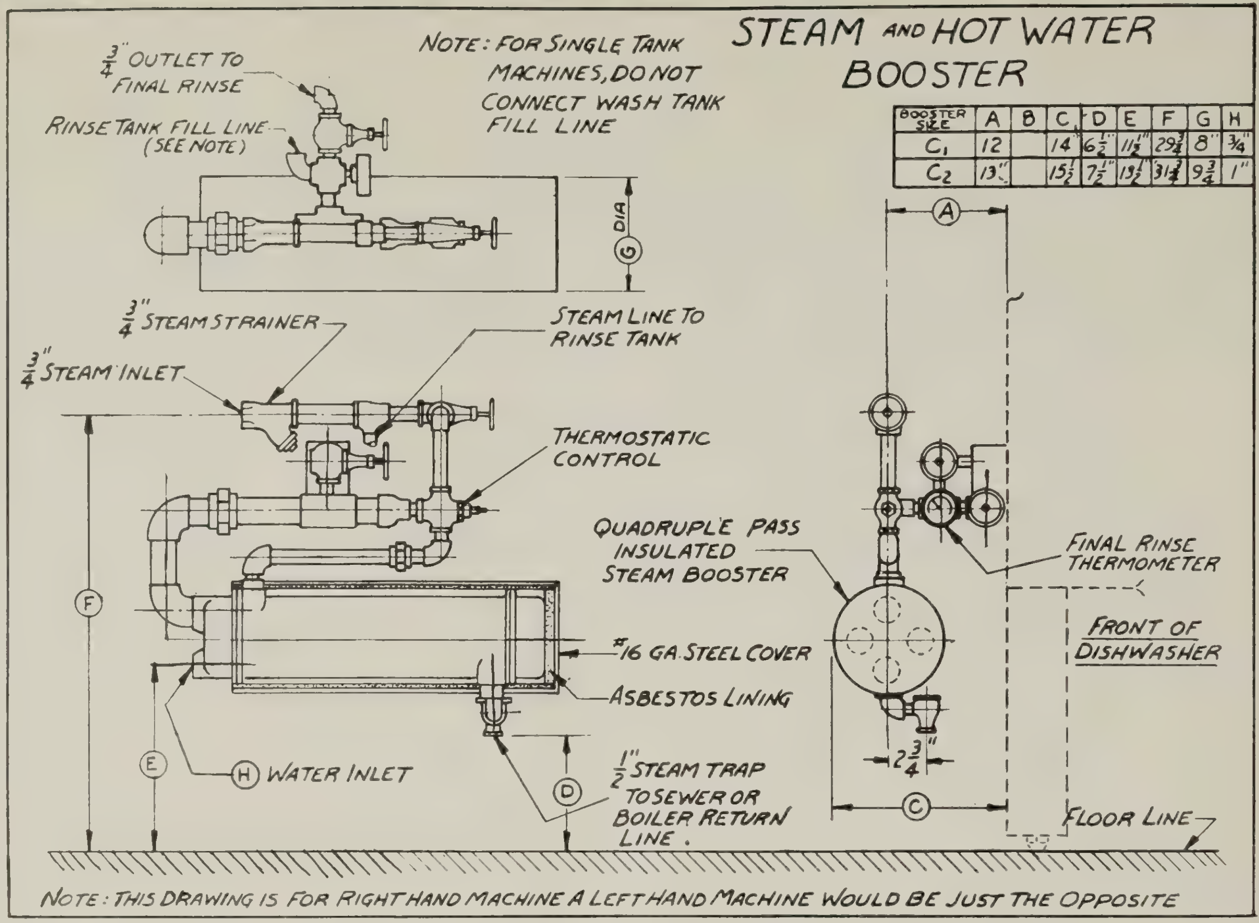
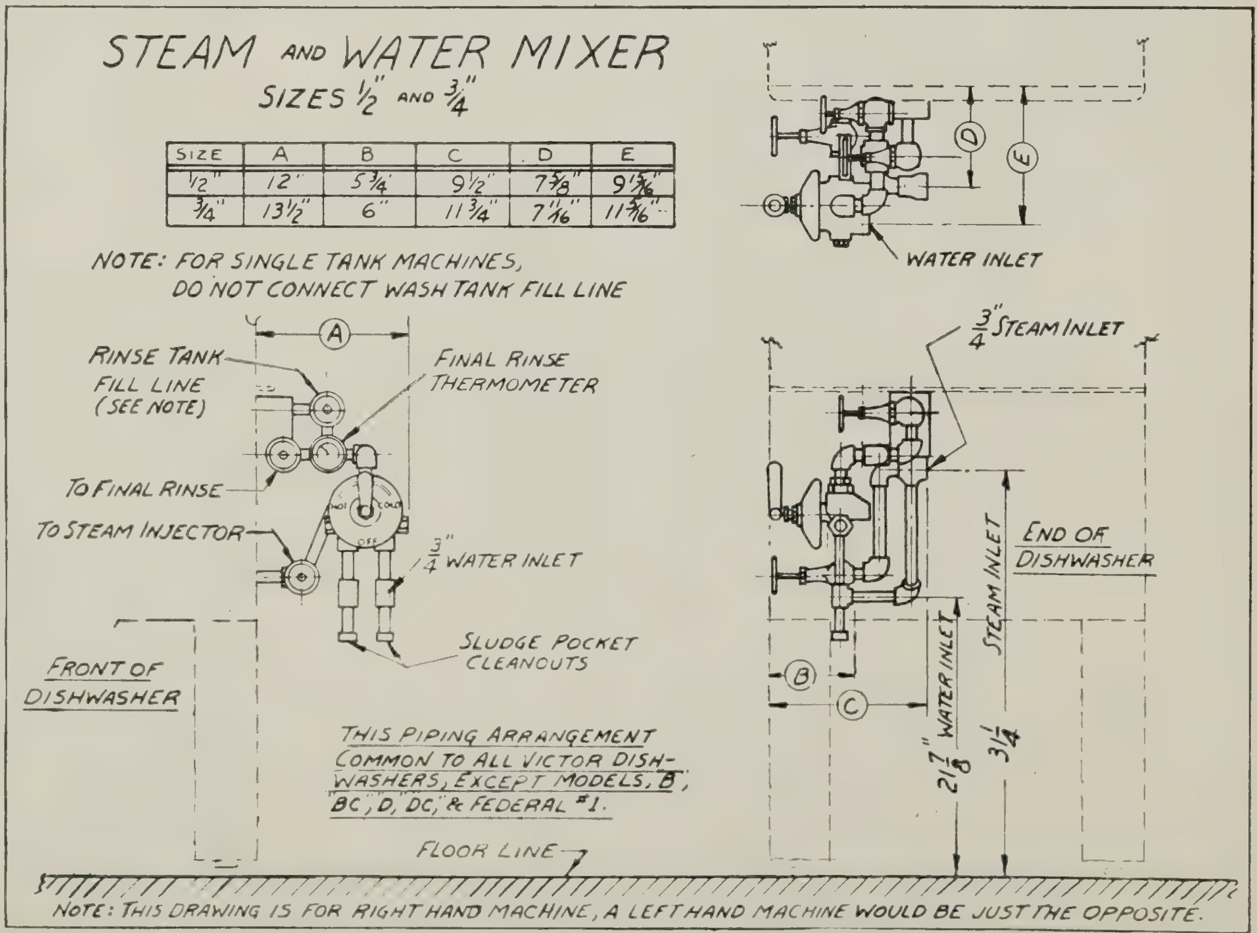

STEAM AND HOT WATER BOOSTER
NOTE: FOR SINGLE TANK MACHINES, DO NOT CONNECT WASH TANK FILL LINE
3/4" OUTLET TO FINAL RINSE
RINSE TANK FILL LINE (SEE NOTE)
G DIA
3/4" STEAM STRAINER
3/4" STEAM INLET
STEAM LINE TO RINSE TANK
THERMOSTATIC CONTROL
QUADRUPLE PASS INSULATED STEAM BOOSTER
FINAL RINSE THERMOMETER
FRONT OF DISHWASHER
#16 GA. STEEL COVER
ASBESTOS LINING
1/2" STEAM TRAP TO SEWER OR BOILER RETURN LINE.
H WATER INLET
A
C
D
E
F
2 3/4"
FLOOR LINE
NOTE: THIS DRAWING IS FOR RIGHT HAND MACHINE A LEFT HAND MACHINE WOULD BE JUST THE OPPOSITE

BOOSTER SIZE	A	B	C	D	E	F	G	H
C₁	12		14"	6 1/2"	11 1/2"	29 3/4	8"	3/4"
C₂	13"		15 1/2	7 1/2"	13 1/2"	31 3/4	9 3/4	1"

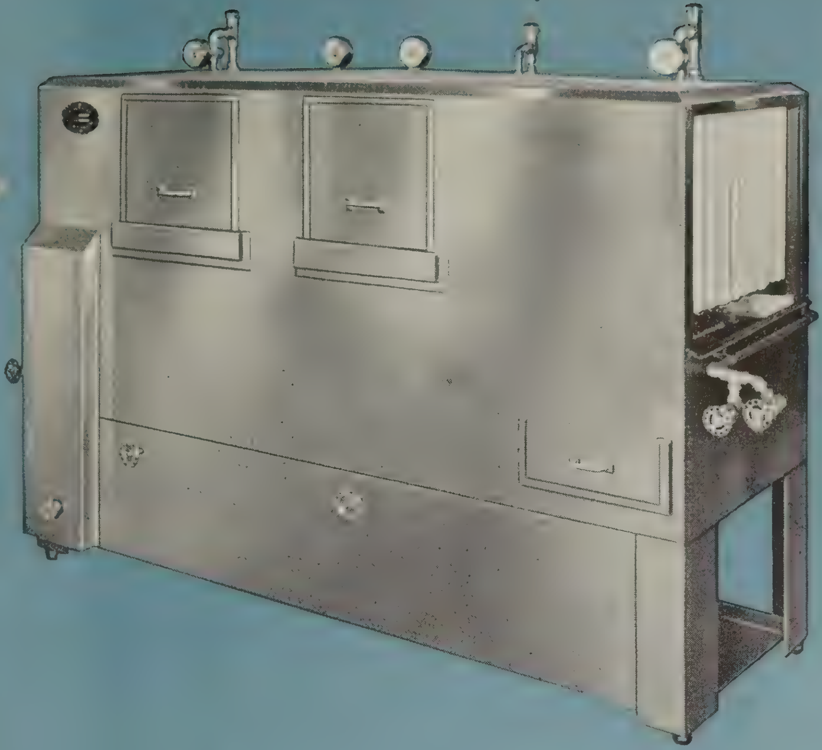
The above shows connections to be made to Model C Booster Tank.


STEAM AND WATER MIXER
SIZES 1/2" AND 3/4"
NOTE: FOR SINGLE TANK MACHINES, DO NOT CONNECT WASH TANK FILL LINE
WATER INLET
D
E
A
RINSE TANK FILL LINE (SEE NOTE)
FINAL RINSE THERMOMETER
TO FINAL RINSE
TO STEAM INJECTOR
3/4" WATER INLET
SLUDGE POCKET CLEANOUTS
FRONT OF DISHWASHER
3/4" STEAM INLET
END OF DISHWASHER
STEAM INLET
WATER INLET
B
C
21 7/8"
3 1/4
THIS PIPING ARRANGEMENT COMMON TO ALL VICTOR DISHWASHERS, EXCEPT MODELS, "B", "BC", "D", "DC", & FEDERAL #1.
FLOOR LINE
NOTE: THIS DRAWING IS FOR RIGHT HAND MACHINE, A LEFT HAND MACHINE WOULD BE JUST THE OPPOSITE.

SIZE	A	B	C	D	E
1/2"	12"	5 3/4	9 1/2"	7 5/8"	9 15/16"
3/4"	13 1/2"	6"	11 3/4"	7 11/16"	11 5/16"

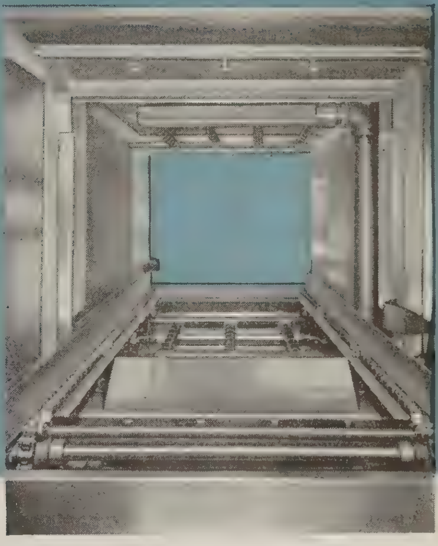
The above shows connections to be made to Model D Steam and Water Mixing Valve.

Two tank model PC 3 with pre-wash



Single tank model EC 3 with pre-wash

BLAKESLEE-BUILT PRE-WASH



End view of model EC 3 with pre-wash showing pre-wash nozzles and pre-wash automatic trip lever in foreground.

Supplied with any conveyor model

There are two methods of automatic pre-washing of dishes, namely, the recirculating type of pre-wash and the fresh water type of pre-washing. Our experience in hundreds of installations leads us to recommend the fresh water method of pre-washing. In the recirculating type of pre-wash, all of the gravies, meat juices, etc. washed off of the dishes fall into the tank of the machine and this polluted pre-wash water is then sprayed over the dishes. In any dishwashing machine operation, a large percentage of the dishes do not really require pre-washing as the pre-wash merely takes care of the more-or-less occasional greasy, etc. dish. In the recirculating type of pre-wash, the pre-wash water with accumulating pollution is sprayed onto *all* dishes and glasses with a resulting carry-over into the wash tank.

In the Blakeslee-Built pre-wash illustrated on this page, the dishes are pre-washed with fresh water which drains directly to the sewer after the dishes have been pre-washed. In this way, dishes that do not require pre-washing are not sprayed with polluted water from the pre-wash tank which keeps down pollution of the wash water. The Blakeslee-Built pre-wash represents a lesser cost than the recirculating type of pre-wash and also requires less floor space, and with the fresh water pre-wash, there is, of course, no decreasing efficiency from accumulating food deposits.

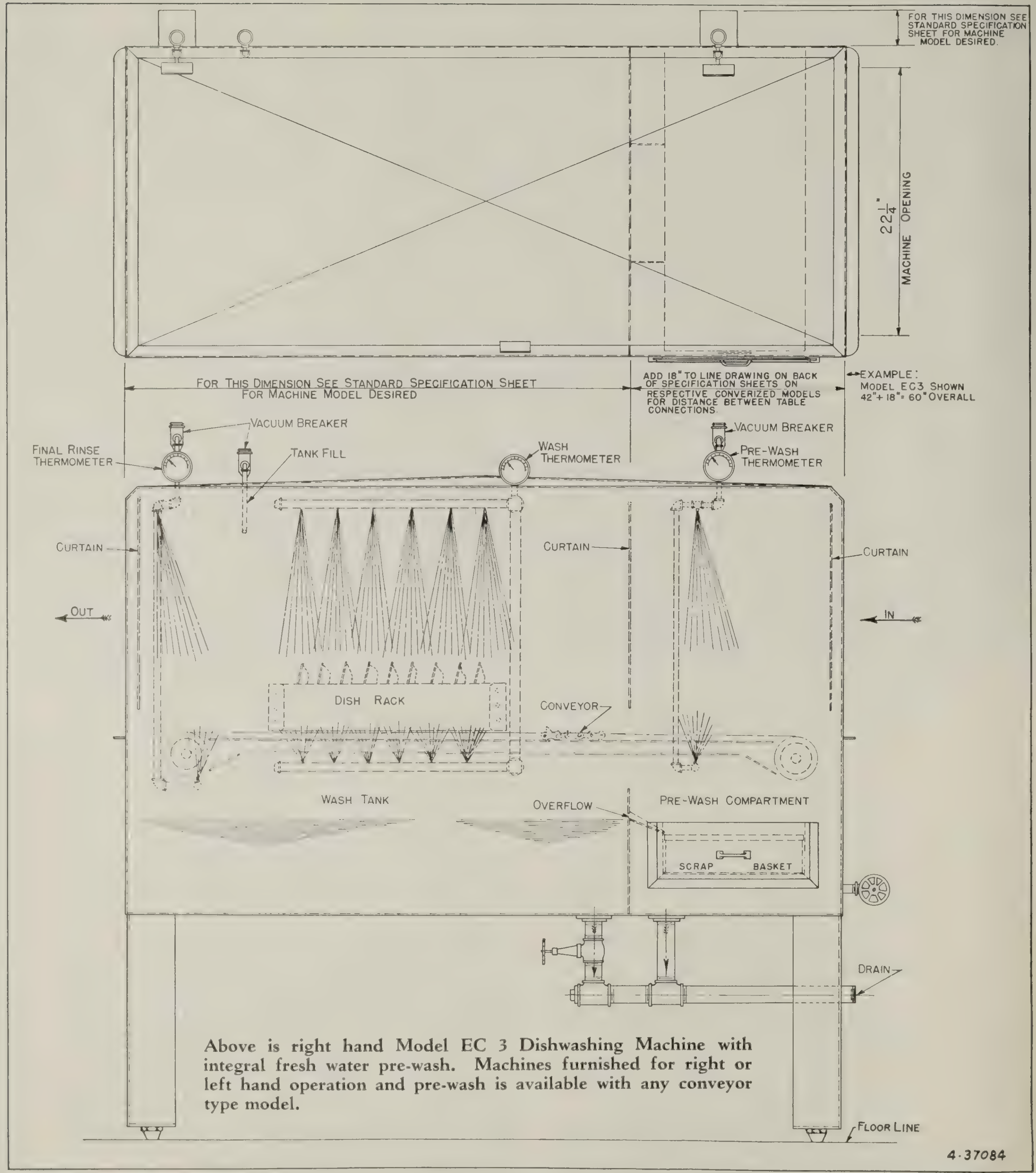
The Blakeslee-Built pre-wash is automatically turned on and off by the incoming baskets of dishes which trip a lever in passing; in other words, the pre-wash spray is automatically turned on and off in the very same manner as the final rinse spray on the discharge end of the machine. The pre-wash spray comes from the available hot water supply line and should be sprayed onto the dishes at a temperature of from 100 to 120 degrees.

The Blakeslee-Built pre-wash compartment adds 18″ to the length of the machine. The pre-wash is constructed of the same materials as the Dishwashing Machine, either 12 ga. galvanized iron or 16 ga. stainless. Where Dishwashing Machines are ordered with the Blakeslee-Built pre-wash, the conveyor of the Dishwashing Machine extends through the pre-wash compartment as shown in the above illustration.

The pre-wash compartment is equipped with a large removable strainer basket for the easy removal of food particles washed from the dishes. This pre-wash strainer basket is very easily removable for cleaning through the opening in the front of the machine.

For prices - - see Price Schedule page 2.

See back for recommended specifications for bid invitations and line drawing.


FOR THIS DIMENSION SEE STANDARD SPECIFICATION SHEET FOR MACHINE MODEL DESIRED.
22 1/4" MACHINE OPENING
FOR THIS DIMENSION SEE STANDARD SPECIFICATION SHEET FOR MACHINE MODEL DESIRED
ADD 18" TO LINE DRAWING ON BACK OF SPECIFICATION SHEETS ON RESPECTIVE CONVERIZED MODELS FOR DISTANCE BETWEEN TABLE CONNECTIONS.
EXAMPLE: MODEL EC3 SHOWN 42"+ 18" = 60" OVERALL
VACUUM BREAKER
FINAL RINSE THERMOMETER
TANK FILL
WASH THERMOMETER
VACUUM BREAKER
PRE-WASH THERMOMETER
CURTAIN
CURTAIN
CURTAIN
OUT
IN
DISH RACK
CONVEYOR
WASH TANK
OVERFLOW
PRE-WASH COMPARTMENT
SCRAP BASKET
DRAIN
FLOOR LINE
4-37084

Above is right hand Model EC 3 Dishwashing Machine with integral fresh water pre-wash. Machines furnished for right or left hand operation and pre-wash is available with any conveyor type model.

The following specifications can be copied to form a perfect specification for bid invitation with the occasional insertion of the words "pre-wash shall be" or "shall be."

DESIGN AND CONSTRUCTION

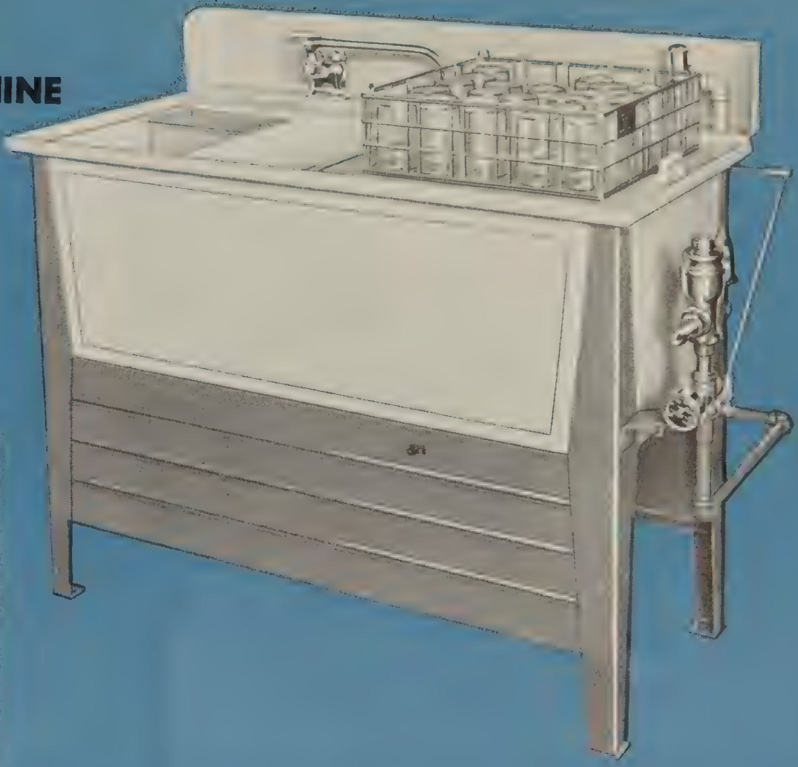
Built as an integral part of Dishwashing Machine with conveyor extending through Dishwashing Machine and the pre-wash. Pre-wash adds 18″ to length of the machine. Pre-wash spray is directed onto dishes, glasses, etc. from above and below. Pre-wash spray automatically turns on and off by baskets automatically tripping a lever in passing. Pre-wash strainer baskets easily removable for cleaning through opening in front of machine,

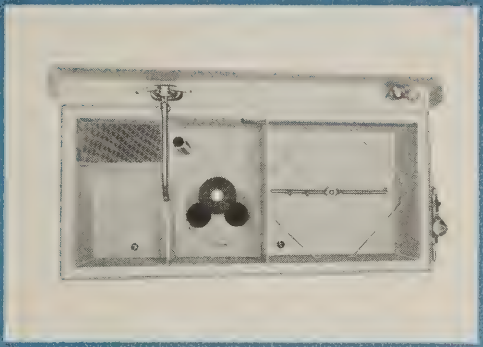
BLAKESLEE-BUILT

MODEL GW3

VICTOR GLASS WASHING MACHINE

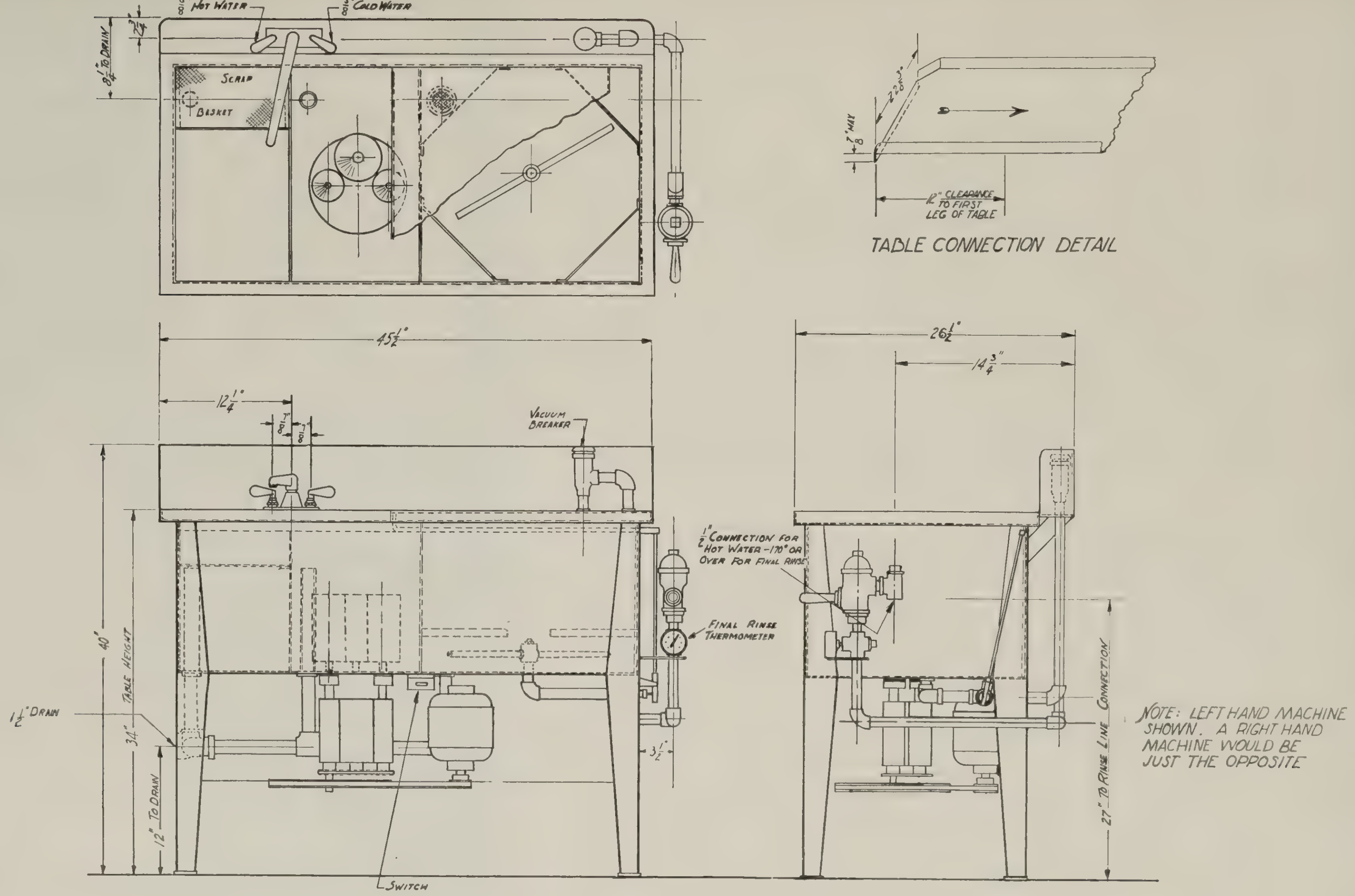
BRUSH TYPE





Capacity In average installation — 1000 glasses per hour. Rating is conservative — not exaggerated claim • **Design** Brush type Glass Washing Machine, with prewash and spray rinse. Glass Washing Machine equipped with three revolving brushes in wash tank • **Waste Compartment** Waste compartment provides a place for emptying partly filled glasses and also a place to deposit foreign matter such as cigarette butts, orange peels, etc. Waste compartment fitted with removable strainer and drains direct to sewer • **Pre-Wash** Glasses containing chocolate sauce, etc. are submerged in pre-wash compartment for pre-washing so as to eliminate pollution of water in wash tank where glasses are scrubbed and polished • **Brushes** Wash tank equipped with three revolving brushes, driven by means of V-belts from a ¼ H.P. motor. Brushes fitted with ferrules so as to be removable and easily replaced. Outside brushes scrub and polish inside of glasses, and at the same time, center brush scrubs and polishes outside of glasses. Brushes make 270 revolutions per minute, continually cleaning themselves in the washing solution. All types and sizes of glasses can be washed without the slightest danger to the operator's hands • **Final Spray Rinse** Rinse compartment equipped with revolving final rinse. Final rinse operates automatically for set period of time up to 30 seconds, insuring proper rinsing and sterilization. Rinse automatically turns off after running for predetermined length of time. When sliding cover to rinse compartment is open, rinse water automatically turns off eliminating any possibility of burns to operator. While one basket of glasses is being rinsed, another basket rests on top of the sliding cover to the rinse compartment. As glasses are washed over brushes, they are placed into this wire basket. When this basket has been filled, the top of the rinse compartment is slid so that it covers the wash compartment and permits the operator to remove the rack in the rinse compartment and insert the rack that has just been filled • **Construction** Sides constructed of 12 ga. galvanized iron with 10 ga. galvanized bottom, welded and zinc sprayed on inside after fabrication, or 16 ga. stainless steel sides with 12 ga. stainless steel bottom, stainless steel welded • **Swinging Faucet** Swinging faucet with means for mixing of hot and cold water for desired temperature for filling and replenishing water in wash tank, furnished. Swinging faucet mounted at back of machine. One set of brushes and three (3) 14" x 18" wire baskets furnished • **Dimensions** Length at table height 45½"; overall width 24½"; working level 34" • **Shipping Weight** Approximately 400 lbs. securely crated.

Note • To architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations merely with the occasional insertion of the words "Glasswasher shall be" or "shall be".



MODEL • GW3

Victor Glass Washing Machine—Brush Type—Spray Rinse

The above covers a left hand machine, a right hand machine would be just the opposite.
Electrical switch supplied, mounted on machine and wired to motor.

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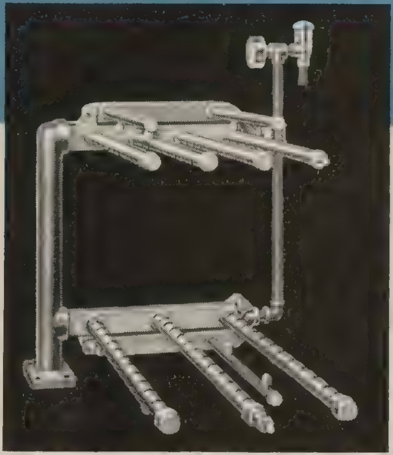
BLAKESLEE-BUILT

MODELS B3 and BC3

VICTOR DISH WASHING MACHINES

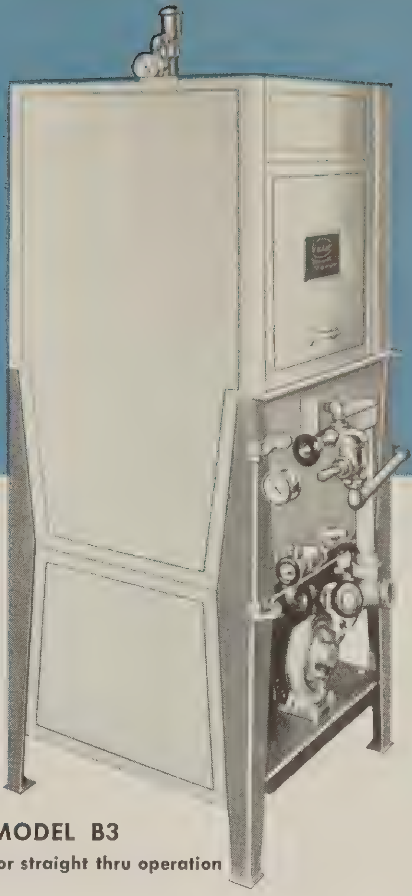
DOOR TYPE



UPPER and LOWER wash sprays subject the face or dirty parts of dishes to full and direct force of wash water. Note the total lack of moving parts.

MODEL BC3

For corner installation

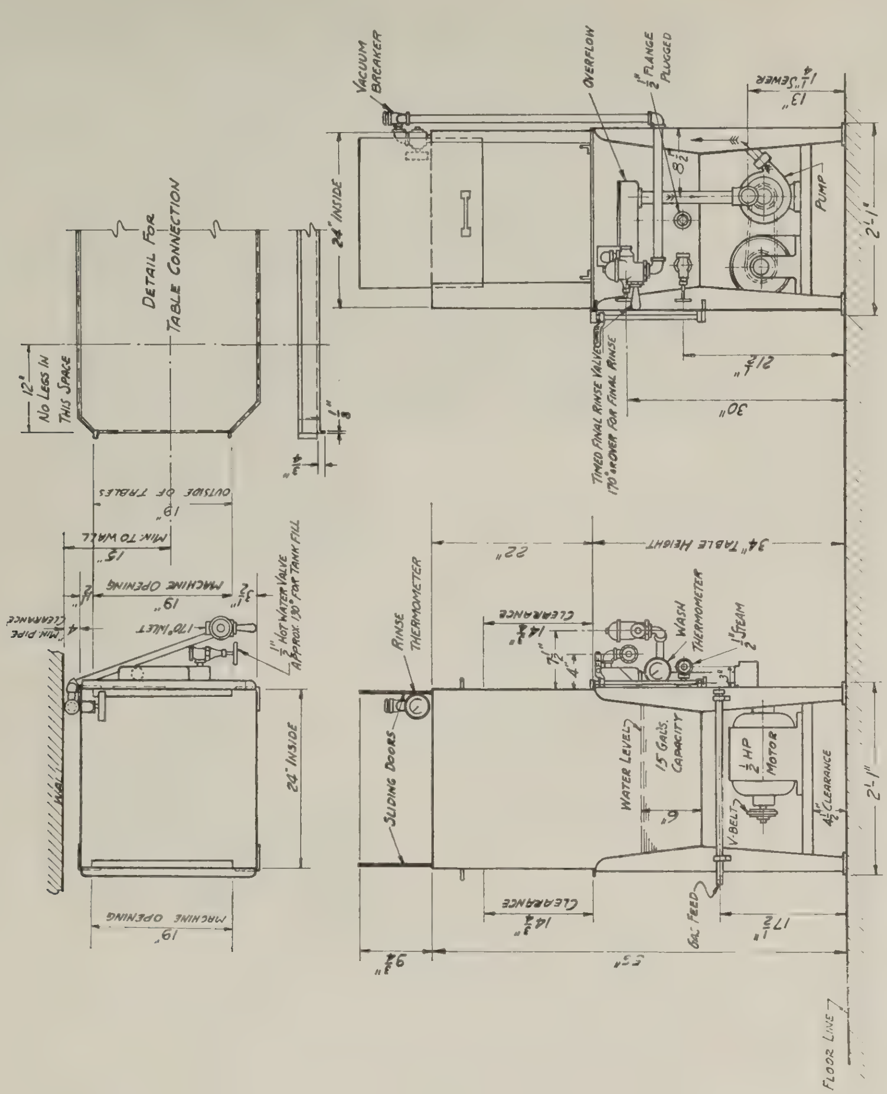


MODEL B3

For straight thru operation

Capacity In average installation — 40 racks per hour — 900 pieces per hour. Recommended for establishments feeding 50-100 persons per meal. Rating is conservative — not exaggerated claim • **Design and Construction** Semi-automatic type with doors on opposite sides for installation along a straight wall, or with doors on adjacent sides for corner installation. Tank and hood constructed of 12 ga. galvanized iron or 16 gauge stainless steel. Wash spray turned on and off by a conveniently located lever on front of machine. Tank of machine equipped with 5" overflow providing large skimming surface • **Wash and Rinse** Tank equipped with stationary *upper and lower* wash sprays. Water for wash sprays pumped through slotted spray pipes, fitted with easily removable caps for cleaning with wire clean-out brush furnished with machine. (Upper wash sprays considered necessary in large machines, equally important and necessary in smaller machines.) Final rinse from available hot water supply line directed onto dishes from above and below by means of eight rinse nozzles; 4 above and 4 below dishes. Final rinse spray line supplied with vacuum breaker, with outside water inlet, with final rinse valve on outside of machine and without any under water piping so as to completely comply with all existing plumbing codes. Final rinse operates automatically for set period of time up to 30 seconds, insuring proper rinsing and sterilization. Rinse automatically turns off after running for predetermined length of time • **Pump and Motor** Special Blakeslee-Built single chamber centrifugal pump, pumping 90 gallons per minute at 5 pounds pressure. Pump designed with removable end plate for cleaning. Pump driven by V-belt from $\frac{1}{2}$ H.P. motor. (V-belt drive insures quiet operation and makes installation of temporary motor in case of an emergency, quick and simple. Services of expert mechanic not necessary.) • **Tank Capacity** Tank capacity 15 gallons. Entire area (area practically equivalent to area of top of machine), covered with very finely meshed strainer pans which constantly filter water. Cylindrically shaped strainer covers pump intake insuring double filtration of water • **Panel** Removable panel enclosing pump and motor furnished at slight additional charge • **Heating Facilities** Steam injector or gas burners, as selected. Electric heating unit with switch, at extra cost • **Equipment** Complete with motor, electrical switch, 4 racks consisting of 3 #2 dish racks and 1 #7 combination cup, bowl, glass and flat silver rack unless otherwise specified, steam injector or gas burners with pilot light, wash and final rinse thermometers, vacuum breaker and necessary valves • **Dimensions** Length 24". Width 24". Height 56". Height with doors open $65\frac{3}{4}$". Table height 34" • **Shipping Weight** Approximately 550 lbs. securely crated.

Note • To architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations merely with the occasional insertion of the words "Dishwasher shall be" or "shall be".



MODEL • B3

Victor Dishwashing Machine

- The above covers a straight through type Model B3 Victor Dishwashing Machine for operation in either direction.

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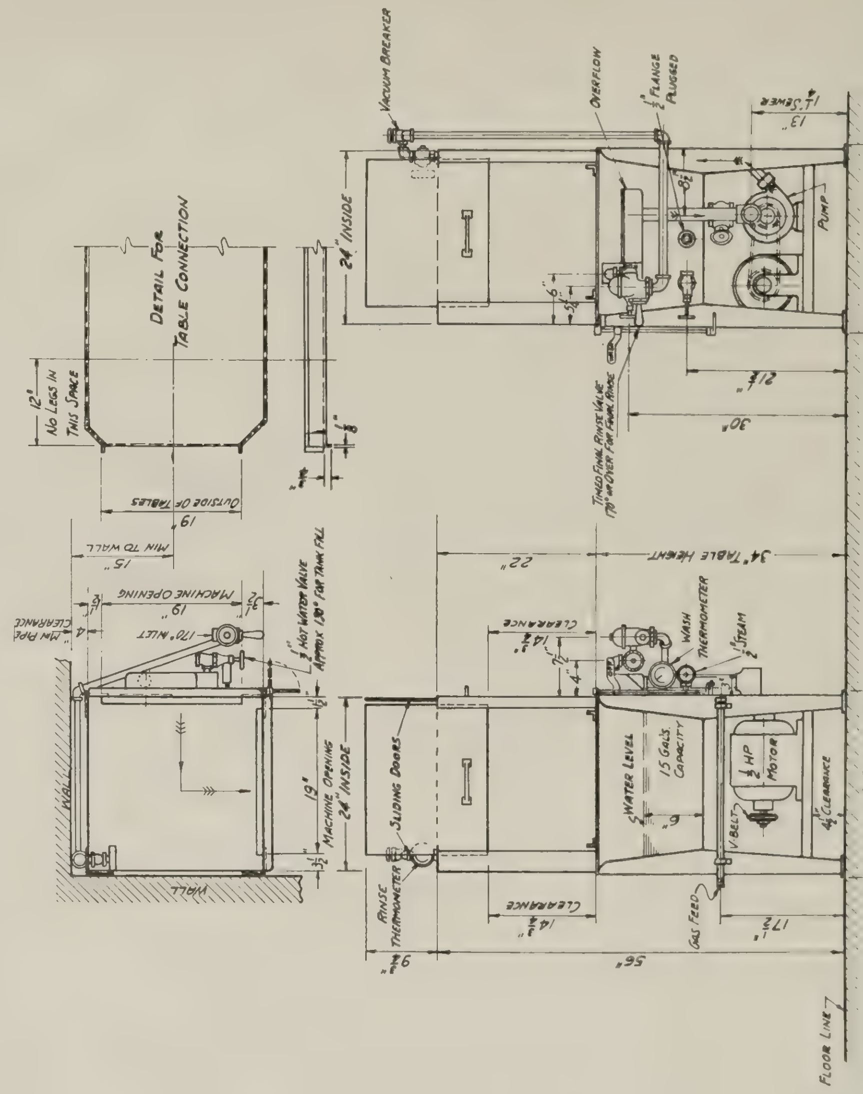


MODEL • BC3

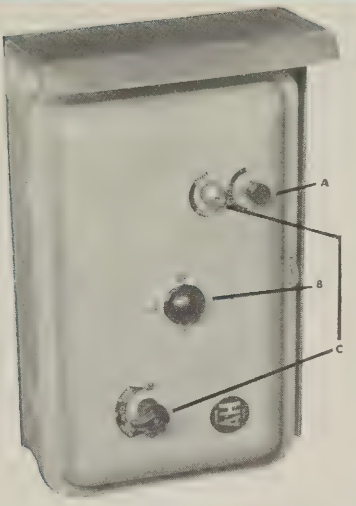
Victor Dishwashing Machine

The above covers a corner type Model BC3 Victor Dishwashing Machine for operation in either direction • Electrical switch supplied is not mounted on machine or wired to motor as recommended practice is to install switch on a wall convenient to machine so switch is away from danger of water and moisture.

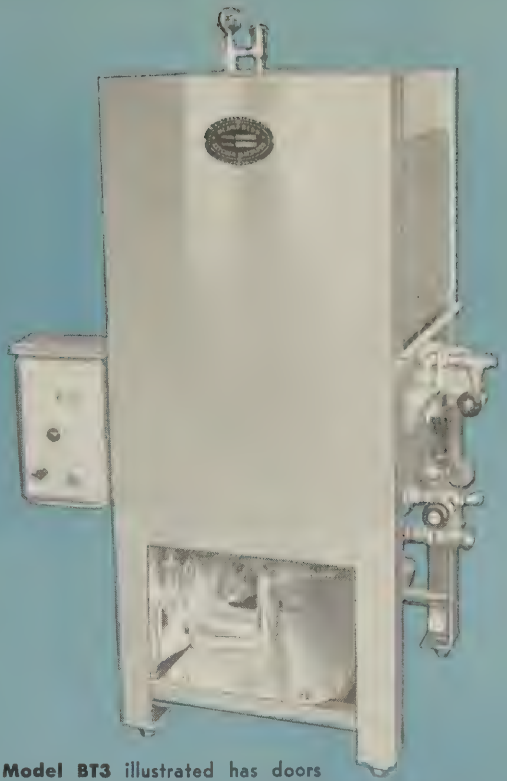
BLAKESLEE-BUILT
MODELS BT3 and BCT3

DISHWASHING MACHINES

WITH
AUTOMATICALLY
TIMED WASH,
DWELL AND
RINSE CYCLES



A—A push of this button automatically starts timed wash, dwell and final rinse cycle—which is completely automatic from start to finish.
B—Red light is lit when wash, dwell and final rinse cycle is in operation.
C—Special key provided permits manual operation when desired.



Model BT3 illustrated has doors on opposite sides for straight through operation. **Model BCT3,** not illustrated, has doors on adjacent sides for corner installation.

Above illustration shows the simple electric timing device which automatically provides and insures a 45 second wash, a lapse of 5 seconds between the wash and rinse to permit drainage of the washed dishes, and then a 10 second final rinse spray. The only operation necessary to accomplish the timed wash, dwell and timed rinse is that of pushing a push button and from then on all operations are automatically timed, eliminating the human element and insuring a properly timed wash, dwell and final rinse.

Model BT3 Machine illustrated is complete with Model C1 steam operated booster recommended for boosting final rinse water temperature to recommended 180° or over temperature. (See special literature devoted to Model C1 steam operated booster.)

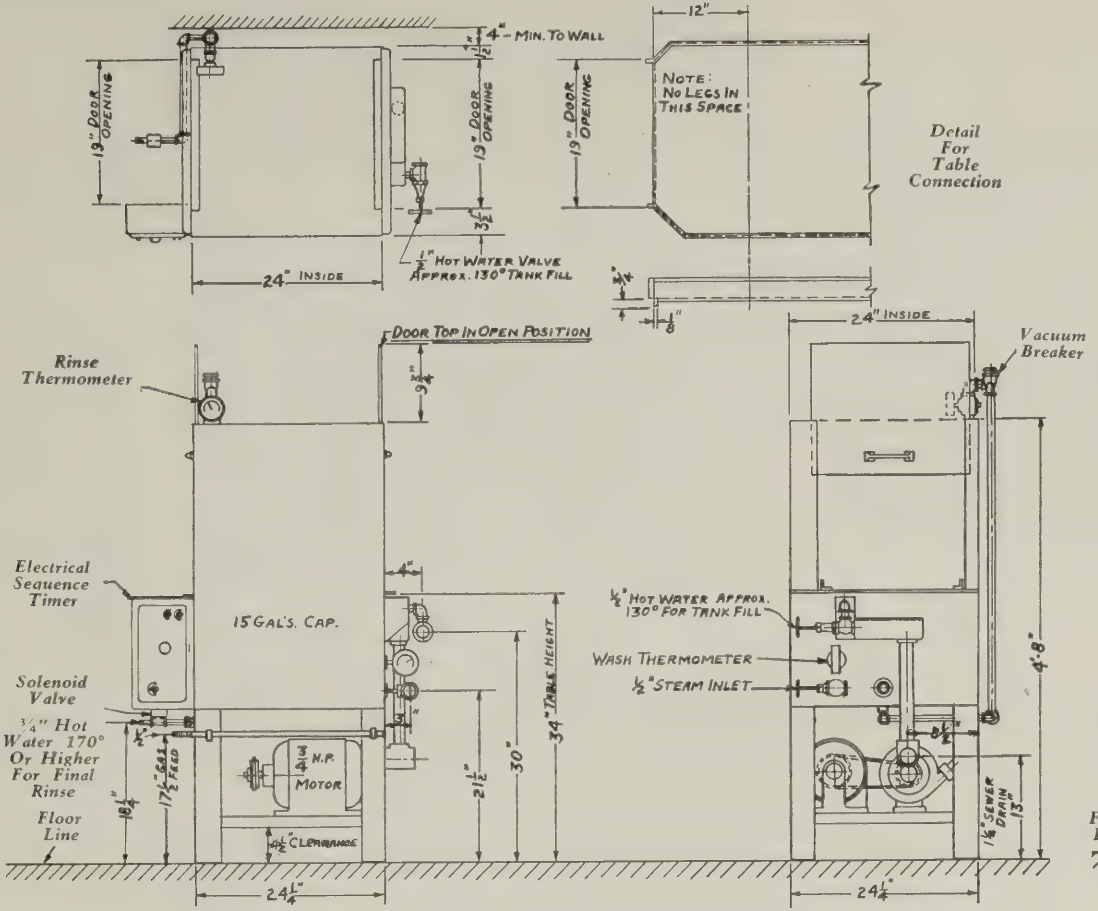
Capacity In average installation—40 racks per hour—900 pieces per hour. Recommended for establishments feeding 50-100 persons per hour. Rating is conservative —not exaggerated claim • **Design and Construction** Semi-automatic type automatically providing a timed wash of 45 seconds, a period of 5 seconds between the wash and rinse to permit drainage of the washed dishes, and a 10 second final rinse, accomplished by an electric timing device mounted on Dishwashing Machine convenient to machine operators. The push of a control button automatically puts into operation the completely automatic timed wash, dwell and final rinse. A red light indicates when the automatically timed wash, dwell and timed rinse is in operation and automatically shuts off when the cycle has been completed, to indicate that the machine is ready for the next basket of dishes. The electric timing device is also furnished with a manually operated auxiliary circuit for emergency use should the automatic timer ever fail to operate. Doors on opposite sides for installation along a straight wall, or with doors on adjacent sides for corner installation. Doors counterbalanced so that they open and close simultaneously. Tank and hood constructed of 12 ga. galvanized iron or 16 ga. stainless steel. Tank of machine equipped with 10" overflow providing large skimming surface. Equipped with adjustable legs to compensate for any unevenness in floor • **Wash and Rinse** Tank equipped with stationary upper and lower wash sprays. Water for wash sprays pumped through slotted spray pipes, fitted with easily removable caps for cleaning with wire cleanout brush furnished with machine. Final rinse from available hot water supply line directed onto dishes from above and below by means of eight rinse nozzles; 4 above and 4 below dishes, insuring thorough, complete and immediate rinsing of dishes. Final rinse spray line supplied with vacuum breaker. Designed with outside water inlet, with final rinse valve on outside of machine and without any under water piping so as to completely comply with all existing plumbing codes • **Pump and Motor** ¾ H.P. motor, special Blakeslee-Built single chamber centrifugal pump, pumping 140 gallons per minute, at 10 pounds pressure. Pump designed with removable end plate for cleaning • **Tank Capacity** Tank capacity 15 gallons. Entire area (area practically equivalent to area of top of machine), covered with very finely meshed strainer pans which constantly filter water. Cylindrically shaped strainer covers pump intake insuring double filtration of water • **Panel** Removable panel enclosing pump and motor furnished at slight additional charge • **Heating Facilities** Steam injector or gas burners, as selected. Electric heating unit with switch, and built in thermostatic control and low water cut-off at extra cost • **Equipment** Complete with motor and approved electrical switch with thermal overload protection (electrical switch not mounted on machine or wired to motor as wall mounting of switch recommended), 4—[redacted] racks consisting of 3 #2 dish racks and 1 #7 combination cup, bowl, glass and flat silver racks unless otherwise specified, steam injector or gas burners with pilot light, wash and final rinse thermometers, vacuum breaker and necessary valves.

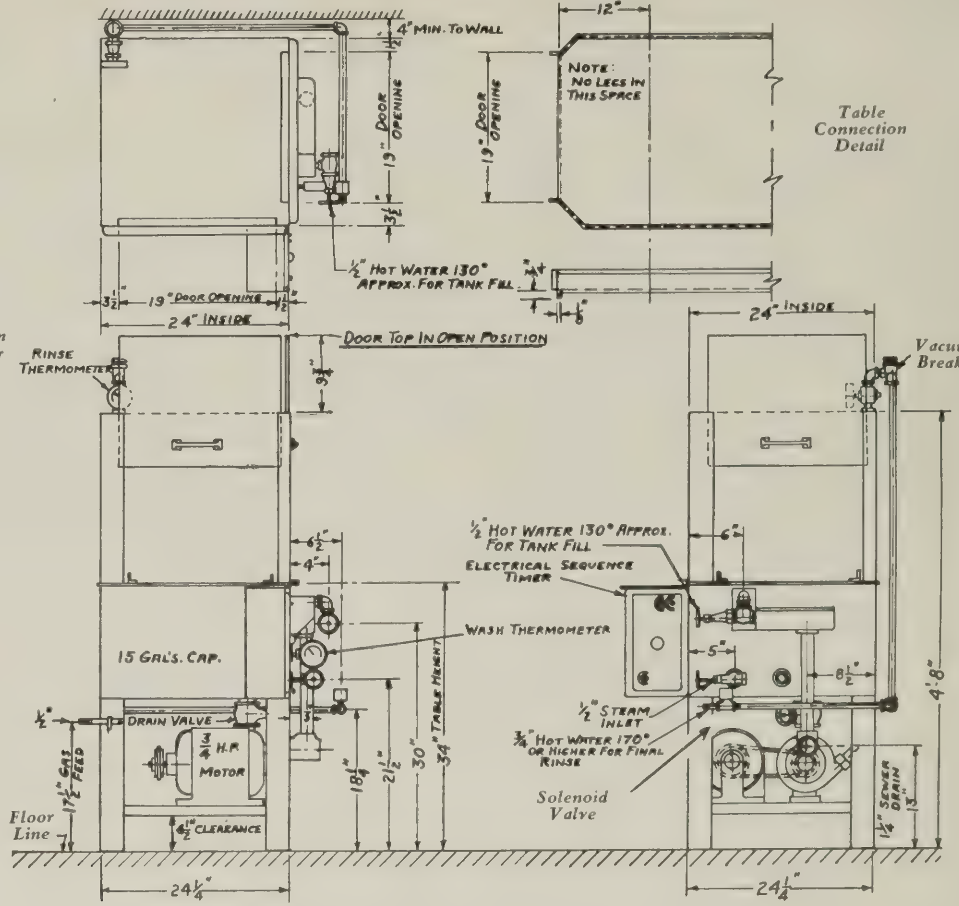
Dimensions Length between tables 24", Width 24", Height 56", Table Height 34", Height with doors open 65¾".

Shipping Weight Approximately 650 lbs., securely crated.

Note To architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations merely with the occasional insertion of the words "Dishwasher shall be" or "shall be."

18" x 18"





MODEL • BT3 Victor Dishwashing Machine

- The above covers a straight through Model BT3 Victor Dishwashing machine for operation in either direction.

MODEL • BCT3 Victor Dishwashing Machine

The above covers a corner type Model BCT3 machine for operation in either direction • Electrical switch supplied is not mounted on machine or wired to motor as recommended practice is to install switch on a wall convenient to machine so switch is away from danger of water and moisture.

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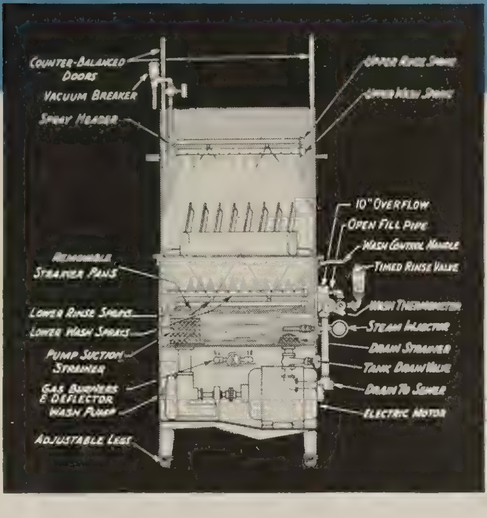
BLAKESLEE-BUILT

MODELS D3 and DC3

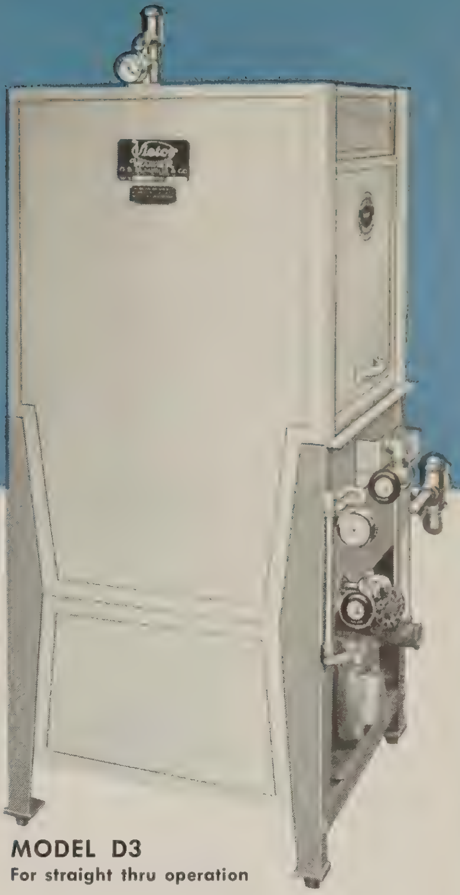
VICTOR DISH WASHING MACHINES

DOOR TYPE



MODEL DC3

For corner installation



MODEL D3

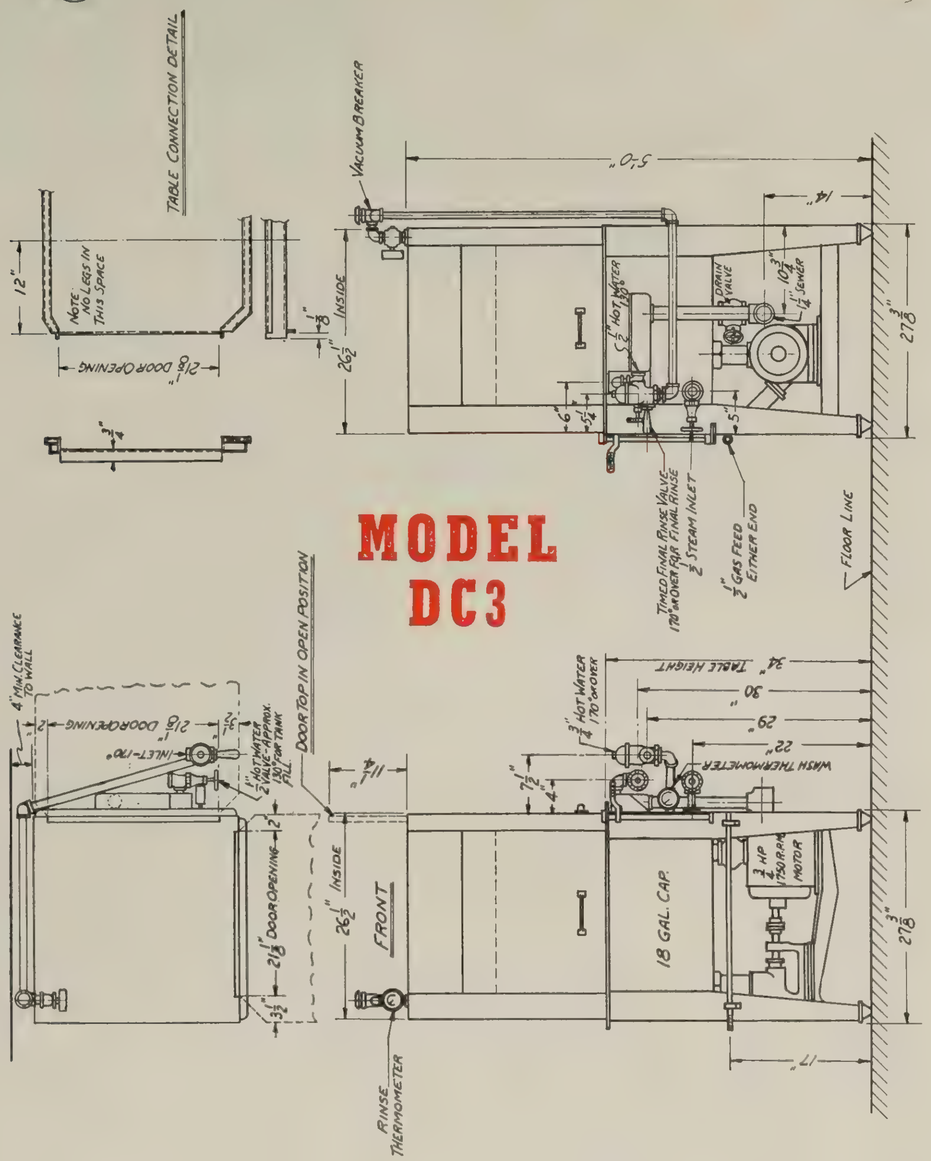
For straight thru operation

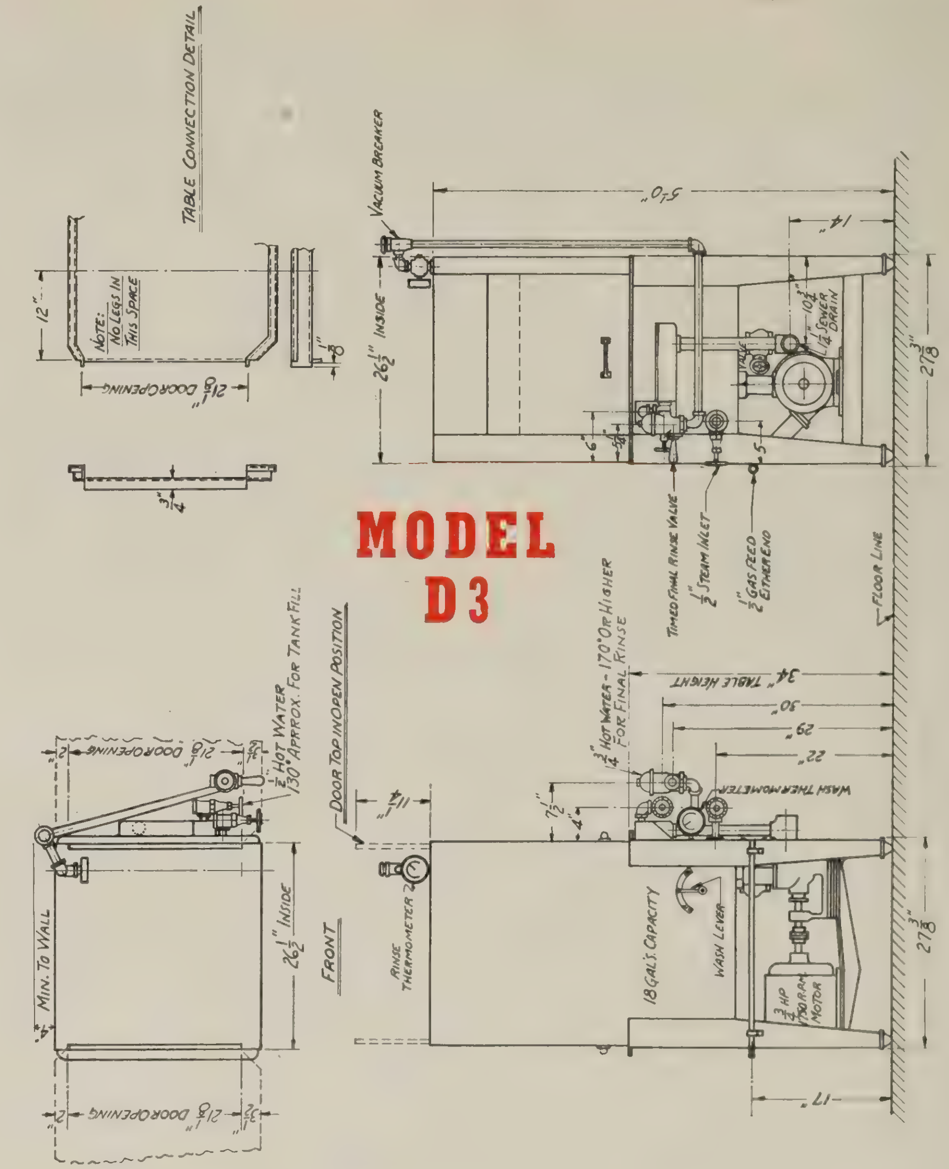
175

Capacity In average installation — 50 racks per hour — 1250 pieces per hour. Recommended for establishments feeding 75 - 150 persons per hour. Rating is conservative — not exaggerated claim • **Design and Construction** Semi-automatic type with doors on opposite sides for installation along a straight wall, or with doors on adjacent sides for corner installation. Doors counterbalanced so that they open and close simultaneously. Tank and hood constructed of 12 ga. galvanized iron or 16 ga. stainless steel. Tank of machine equipped with 10″ overflow providing large skimming surface. Equipped with adjustable legs to compensate for any unevenness in floor • **Wash and Rinse** Tank equipped with stationary upper and lower wash sprays. Water for wash sprays pumped through slotted spray pipes, fitted with easily removable caps for cleaning with wire cleanout brush furnished with machine. Final rinse from available hot water supply line directed onto dishes from above and below by means of eight rinse nozzles; 4 above and 4 below dishes, insuring thorough, complete and immediate rinsing of dishes. Final rinse operates automatically for set period of time up to 30 seconds, insuring proper rinsing and sterilization. Rinse automatically turns off after running for predetermined length of time. Final rinse spray line supplied with vacuum breaker. Designed with outside water inlet, with final rinse valve on outside of machine and without any under water piping so as to completely comply with all existing plumbing codes • **Pump and Motor** [redacted] H.P. motor, special Blakeslee-Built single chamber centrifugal pump, pumping [redacted] gallons per minute, at 10 pounds pressure. Pump designed with removable end plate for cleaning • **Tank Capacity** Tank capacity 18 gallons. Entire area (area practically equivalent to area of top of machine), covered with very finely meshed strainer pans which constantly filter water. Cylindrically shaped strainer covers pump intake insuring double filtration of water • **Panel** Removable panel enclosing pump and motor furnished at slight additional charge • **Heating Facilities** Steam injector or gas burners, as selected. Electric heating unit with switch, at extra cost • **Equipment** Complete with motor and approved electrical switch with thermal overload protection (electrical switch not mounted on machine or wired to motor as wall mounting of switch recommended), 6 — 20″ x 20″ racks consisting of 4 #2 dish racks and 2 #7 combination cup, bowl, glass and flat silver racks unless otherwise specified, steam injector or gas burners with pilot light, wash and final rinse thermometers, vacuum breaker and necessary valves • **Dimensions** Length 26½″, Width 26½″, Height 60″, Table Height 34″, Height with doors open 72″ • **Shipping Weight** Approximately 800 lbs., securely crated.

1

Note • To architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations merely with the occasional insertion of the words "Dishwasher shall be" or "shall be".





MODEL • D3

Victor Dishwashing Machine

(See Illustration at Right)

- The above covers a straight through Model D3 Victor Dishwashing machine for operation in either direction.

MODEL • DC3

Victor Dishwashing Machine

(See Illustration at Left)

The above covers a corner type Model DC3 machine for operation in either direction • Electrical switch supplied is not mounted on machine or wired to motor as recommended practice is to install switch on a wall convenient to machine so switch is away from danger of water and moisture.

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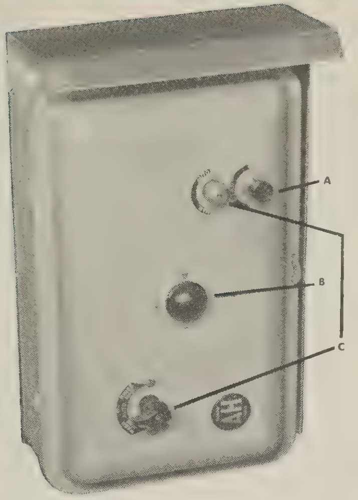
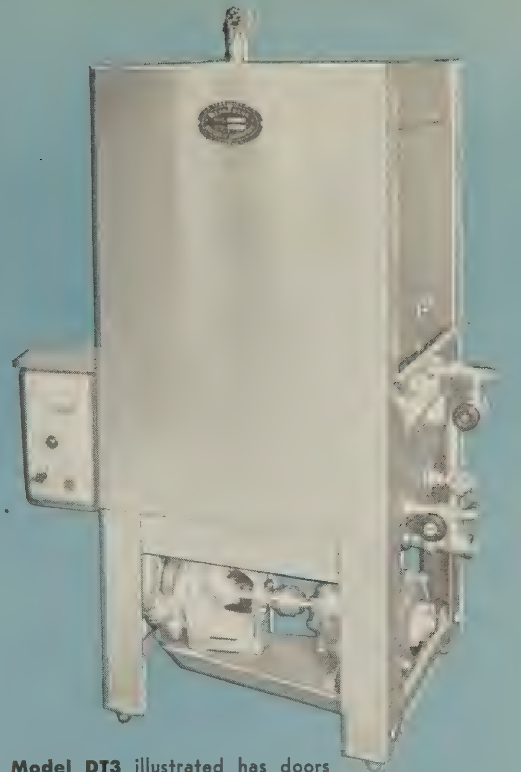
BLAKESLEE-BUILT
MODELS DT3 and DCT3

DISHWASHING MACHINES

WITH AUTOMATICALLY TIMED WASH, DWELL AND RINSE CYCLES



A—A push of this button automatically starts timed wash, dwell and final rinse cycle—which is completely automatic from start to finish.
B—Red light is lit when wash, dwell and final rinse cycle is in operation.
C—Special key provided permits manual operation when desired.



Model DT3 illustrated has doors on opposite sides for straight through operation. **Model DCT3,** not illustrated, has doors on adjacent sides for corner installation.

Above illustration shows the simple electric timing device which automatically provides and insures a 45 second wash, a lapse of 5 seconds between the wash and rinse to permit drainage of the washed dishes, and then a 10 second final rinse spray. The only operation necessary to accomplish the timed wash, dwell and timed rinse is that of pushing a push button and from then on all operations are automatically timed, eliminating the human element and insuring a properly timed wash, dwell and final rinse.

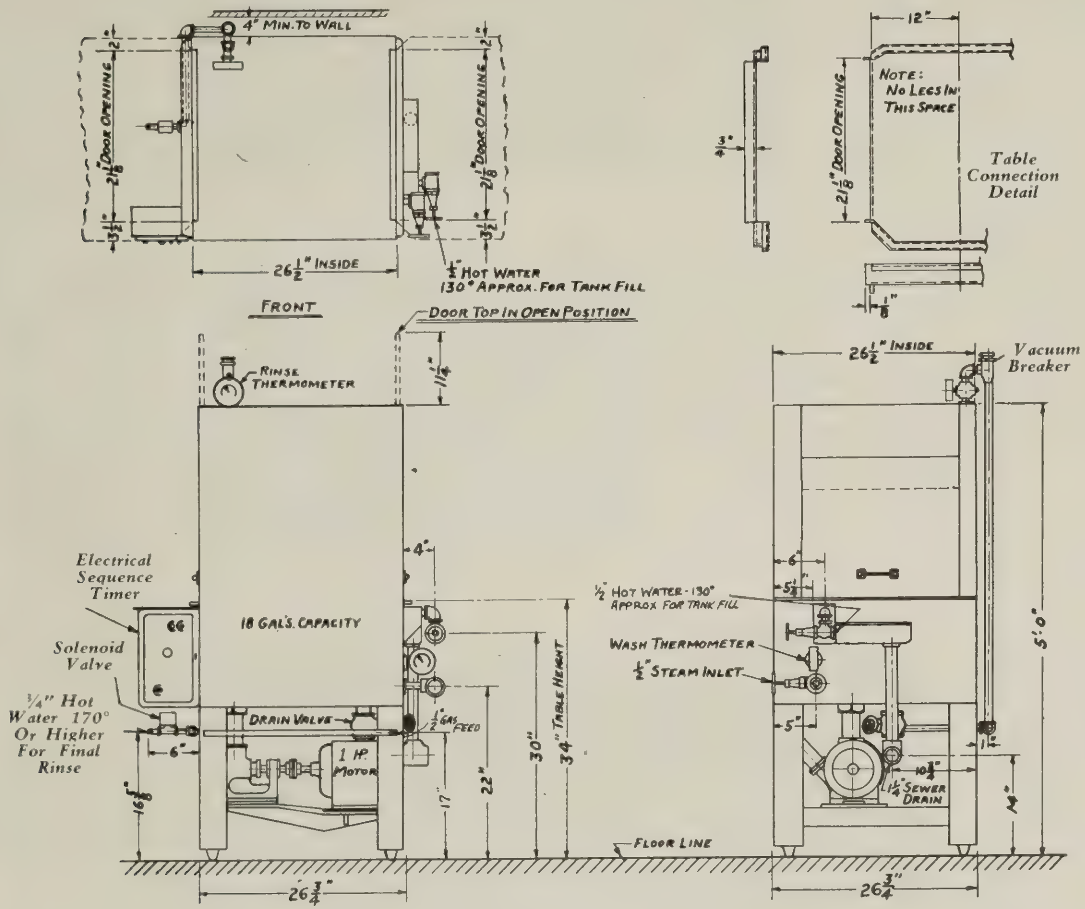
Model DT3 Machine illustrated is complete with Model C1 steam operated booster recommended for boosting final rinse water temperature to recommended 180° or over temperature. (See special literature devoted to Model C1 steam operated booster.)

Capacity In average installation—50 racks per hour—1250 pieces per hour. Recommended for establishments feeding 75-150 persons per hour. Rating is conservative—not exaggerated claim • **Design and Construction** Semi-automatic type automatically providing a timed wash of 45 seconds, a period of 5 seconds between the wash and rinse to permit drainage of the washed dishes, and a 10 second final rinse, accomplished by an electric timing device mounted on Dishwashing Machine convenient to machine operators. The push of a control button automatically puts into operation the completely automatic timed wash, dwell and final rinse. A red light indicates when the automatically timed wash, dwell and timed rinse is in operation and automatically shuts off when the cycle has been completed, to indicate that the machine is ready for the next basket of dishes. The electric timing device is also furnished with a manually operated auxiliary circuit for emergency use should the automatic timer ever fail to operate. Doors on opposite sides for installation along a straight wall, or with doors on adjacent sides for corner installation. Doors counterbalanced so that they open and close simultaneously. Tank and hood constructed of 12 ga. galvanized iron or 16 ga. stainless steel. Tank of machine equipped with 10" overflow providing large skimming surface. Equipped with adjustable legs to compensate for any unevenness in floor • **Wash and Rinse** Tank equipped with stationary upper and lower wash sprays. Water for wash sprays pumped through slotted spray pipes, fitted with easily removable caps for cleaning with wire cleanout brush furnished with machine. Final rinse from available hot water supply line directed onto dishes from above and below by means of eight rinse nozzles; 4 above and 4 below dishes, insuring thorough, complete and immediate rinsing of dishes. Final rinse spray line supplied with vacuum breaker. Designed with outside water inlet, with final rinse valve on outside of machine and without any under water piping so as to completely comply with all existing plumbing codes • **Pump and Motor** 1 H.P. motor, special Blakeslee-Built single chamber centrifugal pump, pumping 175 gallons per minute, at 10 pounds pressure. Pump designed with removable end plate for cleaning • **Tank Capacity** Tank capacity 18 gallons. Entire area (area practically equivalent to area of top of machine), covered with very finely meshed strainer pans which constantly filter water. Cylindrically shaped strainer covers pump intake insuring double filtration of water • **Panel** Removable panel enclosing pump and motor furnished at slight additional charge • **Heating Facilities** Steam injector or gas burners, as selected. Electric heating unit with switch, and built in thermostatic control and low water cut-off at extra cost • **Equipment** Complete with motor and approved electrical switch with thermal overload protection (electrical switch not mounted on machine or wired to motor as wall mounting of switch recommended), 6—20" x 20" racks consisting of 4 #2 dish racks and 2 #7 combination cup, bowl, glass and flat silver racks unless otherwise specified, steam injector or gas burners with pilot light, wash and final rinse thermometers, vacuum breaker and necessary valves.

Dimensions Length between tables 26½", Width 26½", Height 60", Table Height 34", Height with doors open 72".

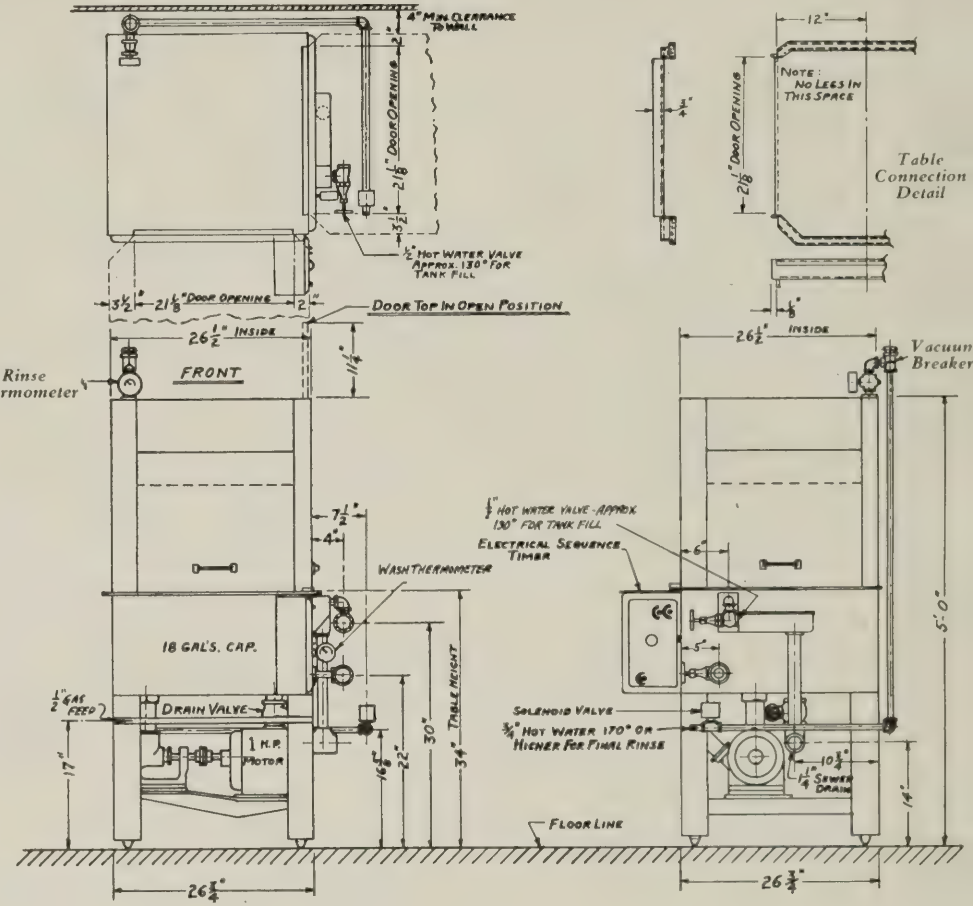
Shipping Weight Approximately 900 lbs., securely crated.

Note To architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations merely with the occasional insertion of the words "Dishwasher shall be" or "shall be."



MODEL • DT3 Victor Dishwashing Machine

- The above covers a straight through Model DT3 Victor Dishwashing machine for operation in either direction.



MODEL • DCT3 Victor Dishwashing Machine

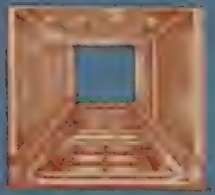
The above covers a corner type Model DCT3 machine for operation in either direction • Electrical switch supplied is not mounted on machine or wired to motor as recommended practice is to install switch on a wall convenient to machine so switch is away from danger of water and moisture.

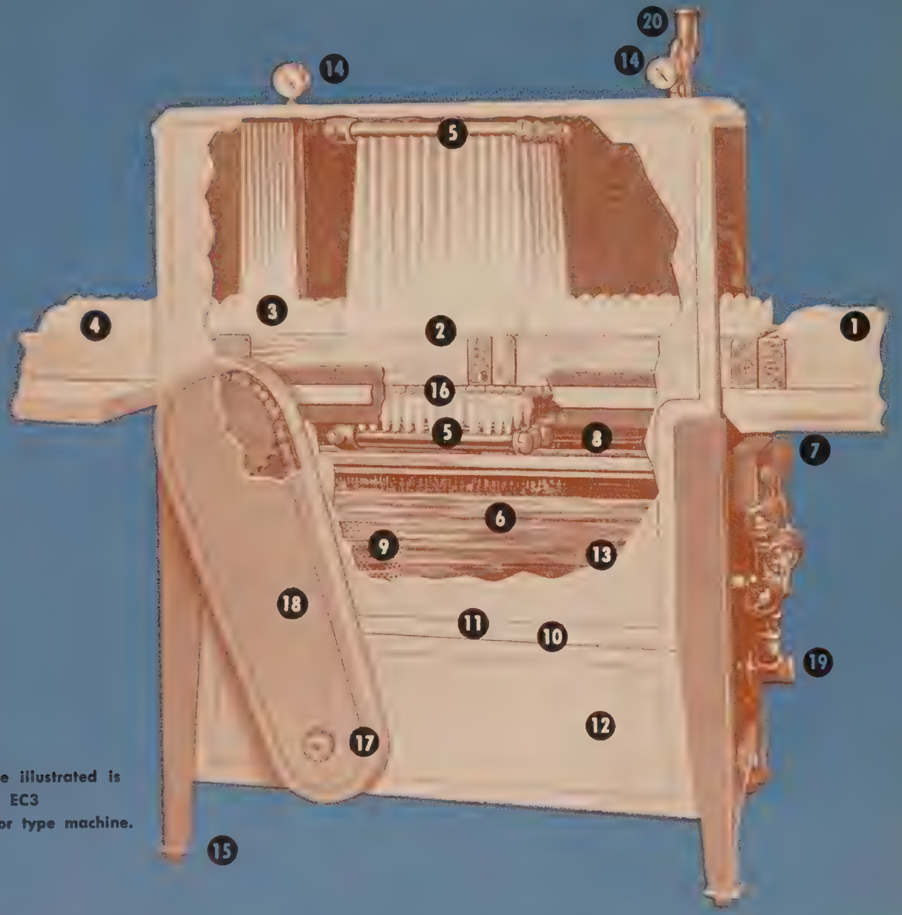
Phantom view illustration

of Blakeslee-Built single tank

Dishwashing machine.

Model EC3





Machine illustrated is
MODEL EC3
conveyor type machine.

Blakeslee-Built Dishwashing Machines MODEL EC3

① Rack of dishes ready to enter machine.

② Dishes under powerful wash spray.

③ Dishes passing under final rinse spray. Final rinse is automatically turned on and off by baskets tripping a lever in passing. Rinse trip lever not shown in phantom view but is located at back of machine at discharge end. See end view illustration on this same sheet.

④ Rack of dishes leaving machine.

⑤ Upper and lower wash sprays through slotted brass spray pipes fitted with easily removable caps for cleaning with wire cleanout brush furnished with machine.

⑥ Large capacity tank (large volume of water does not become polluted nearly as quickly as small volume).

⑦ 10" tank overflow provides large skimming surface for wash tank.

⑧ Large scrap trays (covering area practically equivalent to area of top of machine). This large screening area makes possible small perforations which subject water to greater filtration.

⑨ Pump intake strainer with equally fine perforations subjects wash water to double filtration.

⑩ Level bottom tank well off floor to permit easy cleaning.

⑪ Bottom of tank above pump and motor. Since heat travels upward pump and motor bearings not affected by high temperatures radiated from tank or from gas burners.

⑫ Panel enclosing pump and motor adding to attractive appearance of machine (furnished at slight extra charge).

⑬ Steam injector for heating wash water (or gas burners with pilot light where steam not available).

⑭ Wash tank thermometer and final rinse spray thermometer supplied with machine as standard equipment indicate temperature of the wash and final rinse waters at all times.

⑮ Adjustable legs to compensate for any unevenness in floor.

⑯ Bronze conveyor chain equipped with lugs which give positive push to each rack so each and every rack clears final rinse trip lever thereby saving valuable hot rinse water.

⑰ Adjustable friction clutch which allows conveyor to slip without strain to mechanism in event conveyor becomes jammed with fork, etc., or baskets of dishes jamming against end of clean dish table.

⑱ Guard enclosing conveyor drive.

⑲ Drain—high drain permits easy connection to grease trap.

⑳ Vacuum breaker provides insurance against possible back siphonage. There is no under water piping, or inside valves, and all Blakeslee-Built Dishwashing Machines comply with existing plumbing codes.

• Whenever space permits curtain type Dishwashing Machines like the Model EC3 is recommended in preference to door type machines such as the Models A3, B3, BC3, D3 and DC3 machines. In any door type machine, the following operations are necessary to wash each basket of dishes: **1** open the doors of the machine; **2** push in the basket of dishes to be washed; **3** close the doors of the machine; **4** turn on the lever controlling the wash water; **5** after the elapse of 1 minute or more time the operator returns to the machine and turns off the wash water so that the dishes can be rinsed; **6** operator presses rinse lever and rinses dishes, rinse valve is self-closing. The doors are then opened and the basket of clean dishes is withdrawn from the machine • In the curtain type Model EC3 machine, the operator merely pushes the baskets of dishes to be washed on to the conveyor of the machine. Just like in the very largest machines, the wash water is pumped over the dishes continuously and the rinse water is automatically turned on and off by the baskets which trip a lever in passing. The extra length of the Model EC3 machine eliminates the necessity of metal doors and provides sufficient space for wash and rinsing without the turning on and off of the wash and rinse waters • In the conveyor type Dishwashing Machines the operator's time is spent in washing dishes, whereas in the door type machines a considerable amount of the operator's time must be spent operating the machine • The illustration above shows a Model EC3 Dishwashing Machine in operation and calls attention to a few of the many features embodied in Blakeslee-Built single tank, conveyor type Dishwashing Machines. The Model EC3 Machine being of the automatic conveyor type has a constant conveyor speed so that all dishes are subjected to a properly timed washing and final rinsing.

Form—PHAN. EC. 6-48—P—120M

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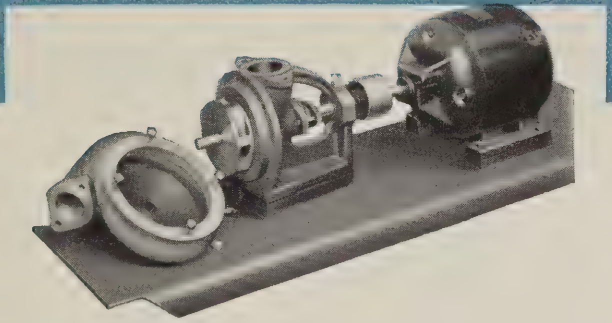
BLAKESLEE-BUILT

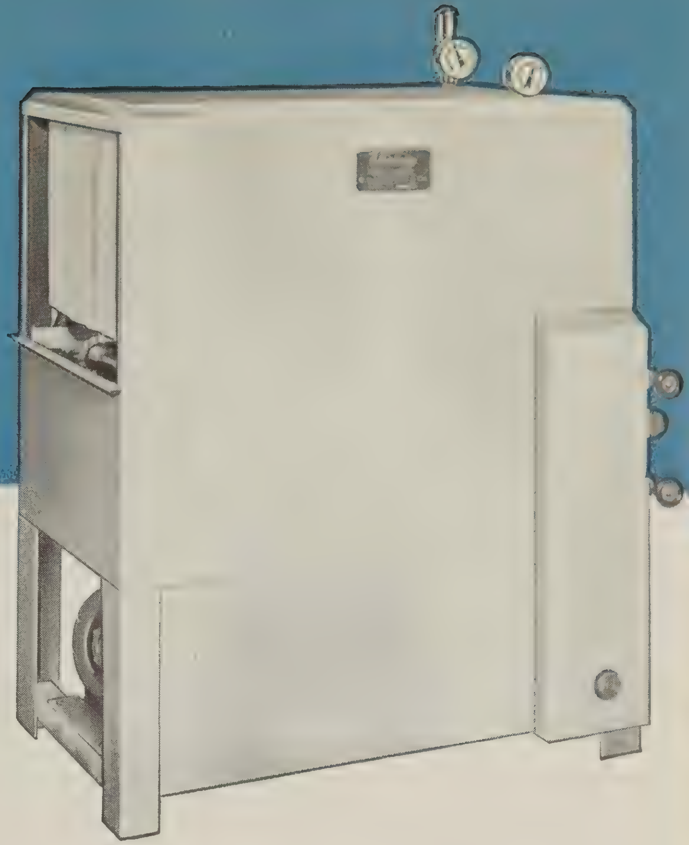
MODEL EC3

VICTOR DISH WASHING MACHINE

AUTOMATIC CONVEYOR TYPE



The illustration above shows the pump and motor mounted on the substantial pump and motor base of the Model EC3 Dishwashing Machine. Note the ease with which the pump is cleaned in the event that this should ever become necessary.

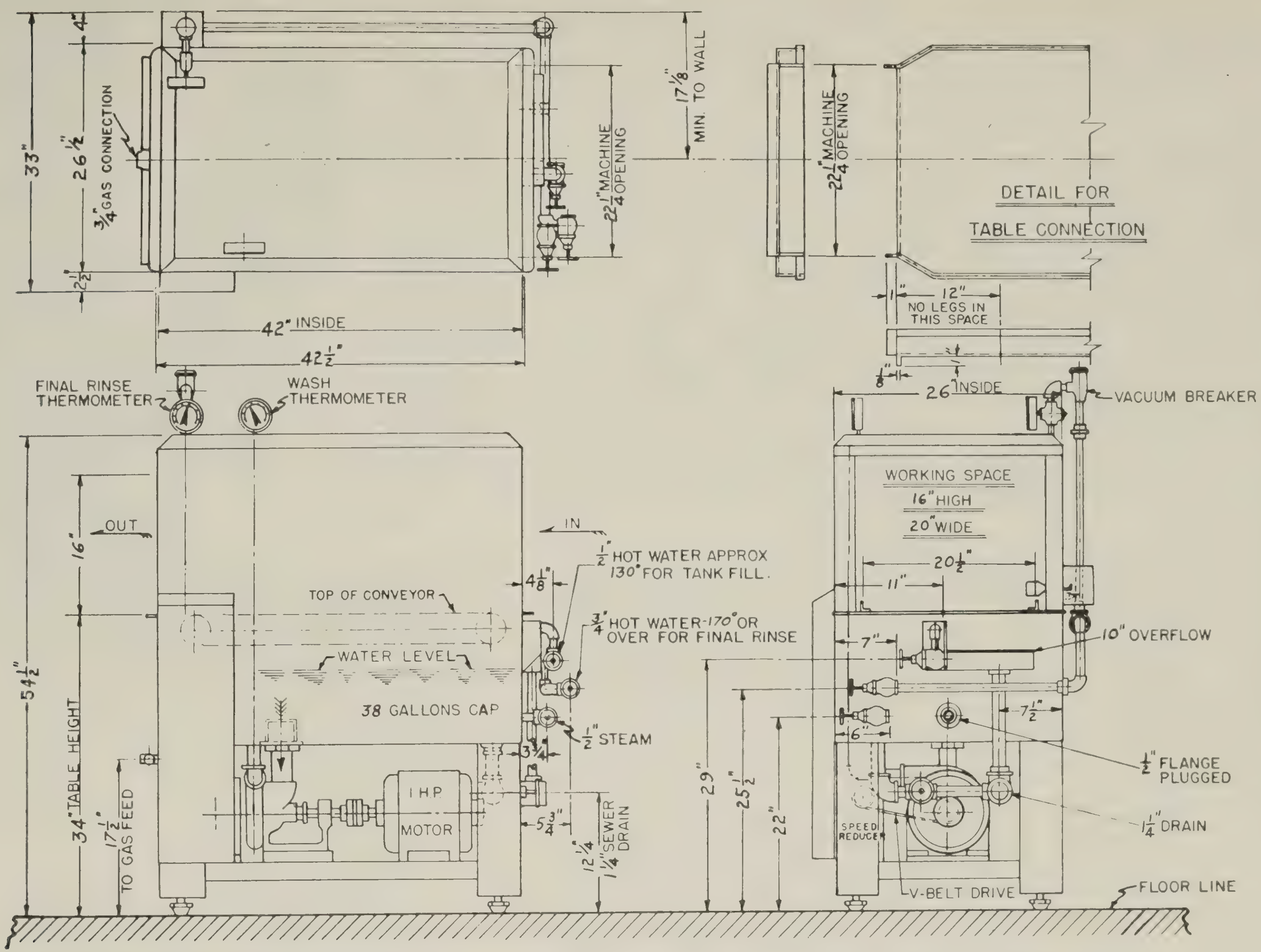


Capacity In average installation—120 racks per hour—3000 pieces per hour. Recommended for establishments feeding 150-400 persons per meal. Rating is conservative—not exaggerated claim • **Design** Automatic conveyor conveys baskets of dishes through the wash and rinse operations discharging them on to clean dish table • **Wash and Rinse** Tank equipped with stationary upper and lower wash sprays. Final rinse from available hot water supply line directed onto dishes from above and below and automatically turned on and off by baskets tripping the rinse lever in passing. Final rinse spray line supplied with vacuum breaker, providing insurance against back siphonage. Dishwasher designed with outside water inlet, with final rinse valve on outside of machine and without any under water piping so as to completely comply with all existing plumbing codes • **Construction** Constructed of 12 gauge galvanized iron or 16 gauge Monel or stainless steel • **Pump and Motor** Special Blakeslee-Built single chamber, centrifugal pump, pumping [redacted] gallons per minute at 10 lbs. pressure. Pump and [redacted] H.P. motor directly connected by means of flexible coupling insuring accurate alignment and quiet operation • **Tank Capacity** Tank capacity 38 gallons. Entire area (area practically equivalent to top of machine) covered with very finely meshed strainer pans which constantly filter water. Cylindrically shaped strainer covers pump intake insuring double filtration of water • **Conveyor** Equipped with bronze roller chain conveyor with stainless steel pins; also with lugs giving positive push to racks. Conveyor drive also equipped with friction clutch to provide for extreme emergency. Conveyor driven at conveyor speed of 5 ft. per minute • **Panel** Removable panel enclosing pump and motor furnished at slight additional cost • **Heating Facilities** Steam injector or gas burners, with pilot light as selected • **Equipment** Complete with motor and approved electrical switch with thermal overload protection (electrical switch not mounted on machine or wired to motor as wall mounting of switch recommended), 6-20″ x 20″ racks, consisting of 4 #2 dish racks and 2 #7 combination cup, bowl, glass and flat silver racks unless otherwise specified, steam injector or gas burners, wash tank and final rinse thermometers, vacuum breaker and necessary valves • **Dimensions** Length 42″ between tables. Width 29″. Height 54½″. Table height 34″ • **Shipping Weight** Approximately 1000 lbs., securely crated.

Note • To architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations merely with the occasional insertion of the words "Dishwasher shall be" or "shall be".

Specifications subject to availability of materials. Manufacturer reserves right to use alternate materials without notice where necessary.

1½ 215



MODEL EC3
VICTOR DISHWASHING MACHINE

Drawing shows a right hand machine, a left hand machine would be just the opposite, except piping remains on same end as shown.

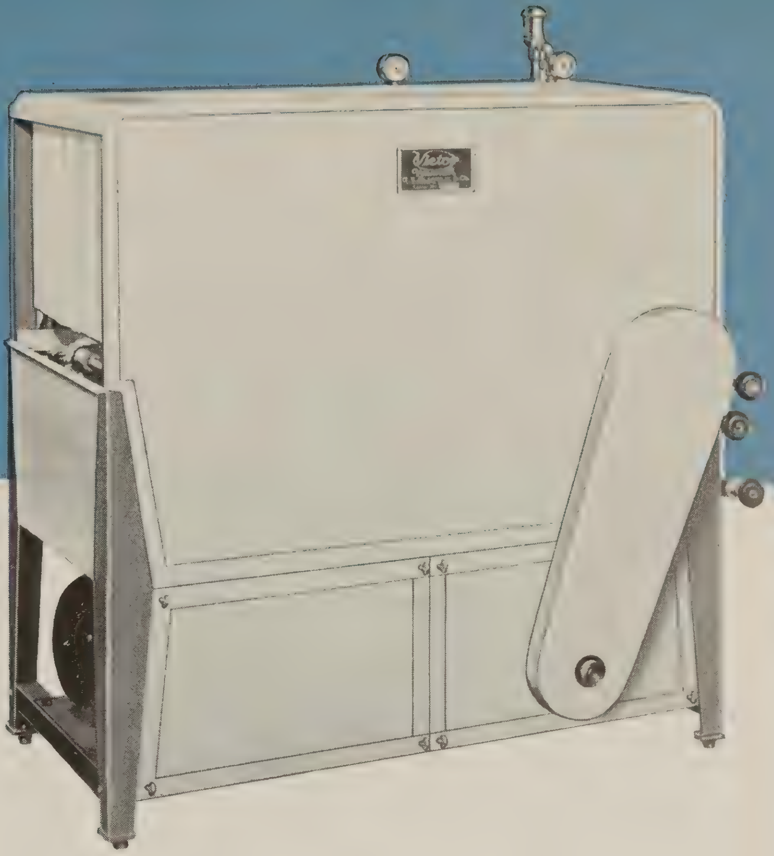
- Electrical switch supplied is not mounted on machine or wired to motor as recommended practice is to install switch on a wall convenient to machine so switch is away from danger of water and moisture.

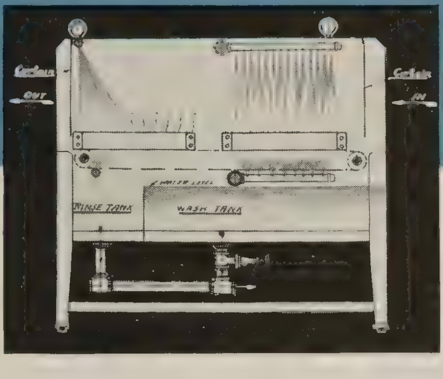
BLAKESLEE-BUILT

MODEL M3

VICTOR DISH WASHING MACHINE

AUTOMATIC CONVEYOR TYPE



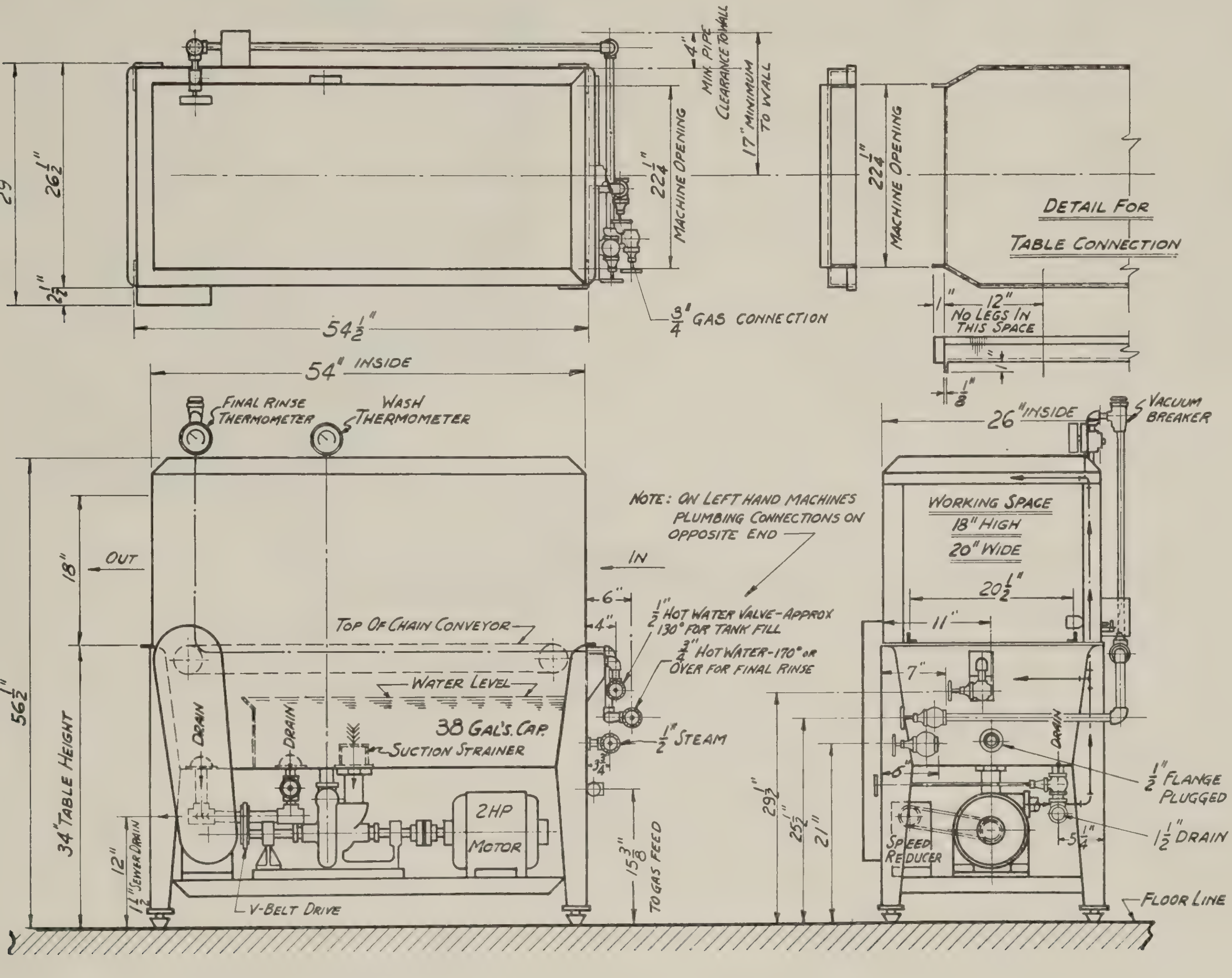


The phantom view above illustrates a Model M3 Automatic Dish Washing Machine in operation shown without pump and motor assembly to better illustrate single tank, *separated rinse*.

Capacity In average installation — 150 racks per hour — 3750 pieces per hour. Recommended for establishments feeding 250-500 persons per meal. Rating is conservative — not exaggerated claim • **Design** Single tank type *with-separated rinse* (see phantom view illustration above). Baskets of dishes automatically conveyed through wash and rinse by means of bronze roller chain conveyor • **Wash** Water for upper and lower wash spray pumped through slotted spray pipes, fitted with easily removable caps for cleaning with wire cleanout brush furnished with machine. Final rinse spray line supplied with vacuum breaker, providing insurance against back siphonage. Dishwasher designed with outside water inlet, with final rinse valve on outside of machine and without any under water piping so as to completely comply with all existing plumbing codes • **Final Rinse** Final Rinse directed onto dishes from above and below, automatically turned on and off by baskets tripping a lever in passing • **Tank** Wash tank capacity 38 gallons. Entire area (approximately equivalent to top of machine) covered with very finely meshed strainer pans, which continually filter water. Cylindrically shaped strainer over pump intake insures double filtration of water. Wash tank overflows into separated rinse compartment. Most of final rinse water caught in separated rinse and drained direct to sewer eliminating continual dilution of washing solution and unnecessary wasting of washing compound, also excessive increase in wash water temperature • **Construction** Constructed of 12 gauge galvanized iron or 16 gauge Monel or stainless steel • **Pump and Motor** Special Blakeslee-Built centrifugal pump delivering 300 gallons per minute under 10 lbs. pressure. Pump directly connected to 2 H.P. motor by means of flexible coupling • **Conveyor** Equipped with bronze roller chain conveyor with stainless steel pins; Conveyor chain equipped with lugs providing positive push to racks. Conveyor driven at speed of 6 ft. per minute. Conveyor equipped with adjustable frictional clutch which allows conveyor to slip without strain to mechanism in event conveyor becomes jammed by baskets of dishes jamming against end of clean dish tables, etc. • **Panel** Removable panel enclosing pump and motor, as illustrated, furnished at slight additional charge • **Heating Facilities** Steam injector or gas burners, as selected • **Equipment** Complete with motor and approved electrical switch with thermal overload protection (not mounted on machine as wall mounting recommended), 10 - 20″ x 20″ racks, consisting of 7 #2 dish racks and 3 #7 combination cup, bowl, glass and flat silver racks unless otherwise specified, steam injector or gas burners with pilot light, wash tank and final rinse thermometers, vacuum breaker and necessary valves • **Dimensions** Length between tables, 54″; overall width 29″; overall height 56½″; table height 34″ • **Shipping weight** Approximately 1600 lbs., securely crated.

Note • To architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations merely with the occasional insertion of the words "Dishwasher shall be" or "shall be".

BLAKESLEE BUILT KITCHEN MACHINES



RIGHT HAND SHOWN

MODEL • M3

Victor Dishwashing Machine

Drawing covers a right hand machine; a left hand machine would be just the opposite (plumbing connections would be made on opposite end).

- Electrical switch supplied is not mounted on machine or wired to motor as recommended practice is to install switch on a wall convenient to machine so switch is away from danger of water and moisture.

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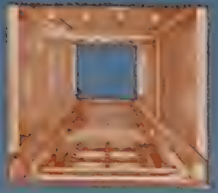
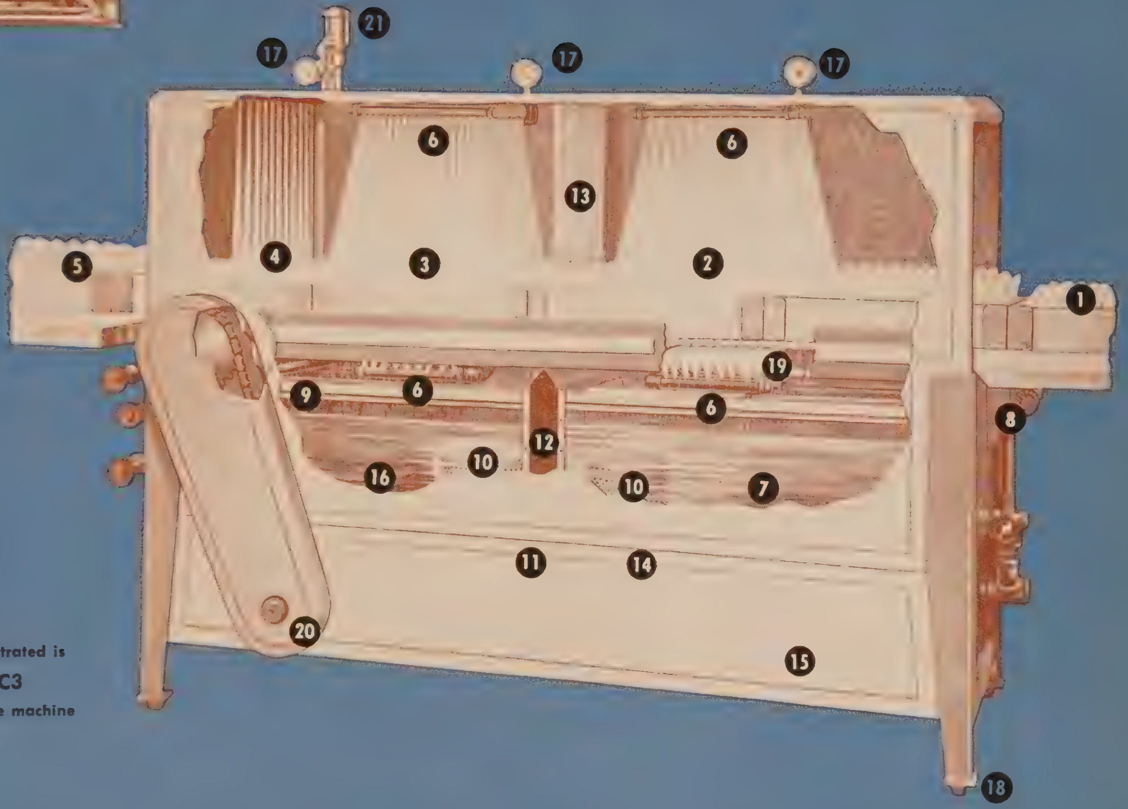
Phantom view illustration of Blakeslee-Built two tank Dishwashing machines. Models PC3, SC3 and WC3. (Machine illustrated is conveyor type Model PC3) • The model SC3 and WC3 machines would present an even more striking picture, as being larger machines everything would be on a larger and more impressive scale.

Wherever space and funds permit a two-tank machine should always be considered in preference to a single tank machine.

MODELS PC3 · SC3 · WC3





Machine illustrated is
MODEL PC3
conveyor type machine

① Rack of dishes ready to enter machine.

② Dishes under powerful wash spray.

③ Dishes under powerful rinse spray.

④ Dishes passing under final rinse spray (recommended temperature 180° or over). Final rinse water comes from available hot water supply and continually refreshes water in rinse tank. Final rinse is automatically turned on and off by baskets tripping a lever in passing. Rinse trip lever not shown in phantom view but is located at back of machine at discharge end. See end view illustration on this same sheet.

⑤ Rack of dishes leaving machine to drain and dry of own heat.

⑥ Upper and lower wash and rinse sprays direct the full force and volume of wash and rinse waters into the racks of dishes. Upper and lower wash and rinse spray pipes are fitted with easily removable caps to permit easy cleaning of spray pipes with wire cleanout brush supplied with machine.

⑦ Large capacity tanks (large volume of water does not become polluted nearly as quickly as small volume).

⑧ 10" tank overflows each end provide large skimming surface for wash and rinse tanks.

⑨ Large scrap trays, covering area practically equivalent to area of top of machine. This large screening area makes possible small perforations which subject water to greater filtration.

⑩ Pump intake strainers with equally fine perforations subject wash and rinse waters to double filtration.

⑪ Level bottom tank well off floor to permit easy cleaning and easy connection to grease trap.

⑫ 2" air space between tanks minimizing heat transferred from rinse tank to wash tank.

⑬ Canvas curtain between wash and rinse, also minimizing heat transferred from hot rinse tank to cooler wash tank.

⑭ Bottom of tank above pump and motor. Since heat travels upward pump and motor bearings not affected by high temperatures radiated from tanks or from gas burners.

⑮ Panel enclosing pump and motor adding to attractive appearance of machine (furnished at slight extra charge).

⑯ Steam injector in each tank (or gas burners with pilot light where steam not available) maintains wash and rinse water temperatures.

⑰ Wash and rinse tank thermometers and final rinse spray thermometer, all supplied with machine as standard equipment, indicate temperatures of the wash, rinse and final rinse waters at all times.

⑱ Adjustable legs to compensate for any unevenness in floor.

⑲ Bronze conveyor chain equipped with lugs which give positive push to each rack so each and every rack clears final rinse trip lever thereby saving valuable rinse water.

⑳ Friction clutch which allows conveyor to slip without strain to mechanism in event conveyor becomes jammed with fork, etc. or baskets of dishes jamming against end of clean dish table.

㉑ Vacuum breaker provides insurance against possible back siphonage. There is no under water piping, or inside valves, and all Blakeslee-Built Dishwashing Machines comply with existing plumbing codes.

Blakeslee+Built Two Tank Dishwashing Machines

• Many dishwashing departments that are now "getting along" with a single tank Dishwashing Machine would be much better served with a two-tank Blakeslee-Built Dishwashing Machine which subjects the dishes to a power wash, an equally powerful rinse, and to a final rinse of fresh water from the available hot water supply line. A single tank Dishwashing Machine subjects the dishes to a powerful wash and fresh water rinse spray only. A two-tank Dishwashing Machine is practically the equivalent of two single tank Dishwashing Machines and likewise, the dishes coming from a two-tank Dishwashing Machine are just about comparable to dishes that have been subjected to washing in two single tank Dishwashing Machines • The much more thorough rinsing in a two-tank Dishwashing Machine subjects the dishes to a much higher degree of sterilization, and since the dishes absorb more heat from the more thorough rinsing, the dishes dry quickly after leaving the machine eliminating the necessity of toweling, expense of toweling, extra handling, etc. • The body of the two-tank machine is divided into two tanks. Pipes from the bottom of each of these tanks lead the wash and rinse waters respectively into separate pumps where the wash and rinse waters are again pumped over the dishes in the respective tanks. In this way the wash water containing the dishwashing compound is kept completely separate from the clean rinse water. The water in the rinse tank is continually refreshed by the incoming final rinse water. The final rinse water should be maintained at a temperature of 180° or over to provide the greatest degree of sterilization and obtain the self-drying dishes desired. Where the available hot water supply is under 180° a steam-operated or gas-fired hot water booster should be installed with the Dishwashing Machine to boost the temperature of the water for the final rinsing of the dishes • Wherever space and funds permit, a two-tank Dishwashing Machine should always be considered. The large phantom-view illustration above calls attention to a few of the many features embodied in Blakeslee-Built two-tank Dishwashing Machines.

Form—PHAN. PC 6-48—P—120M
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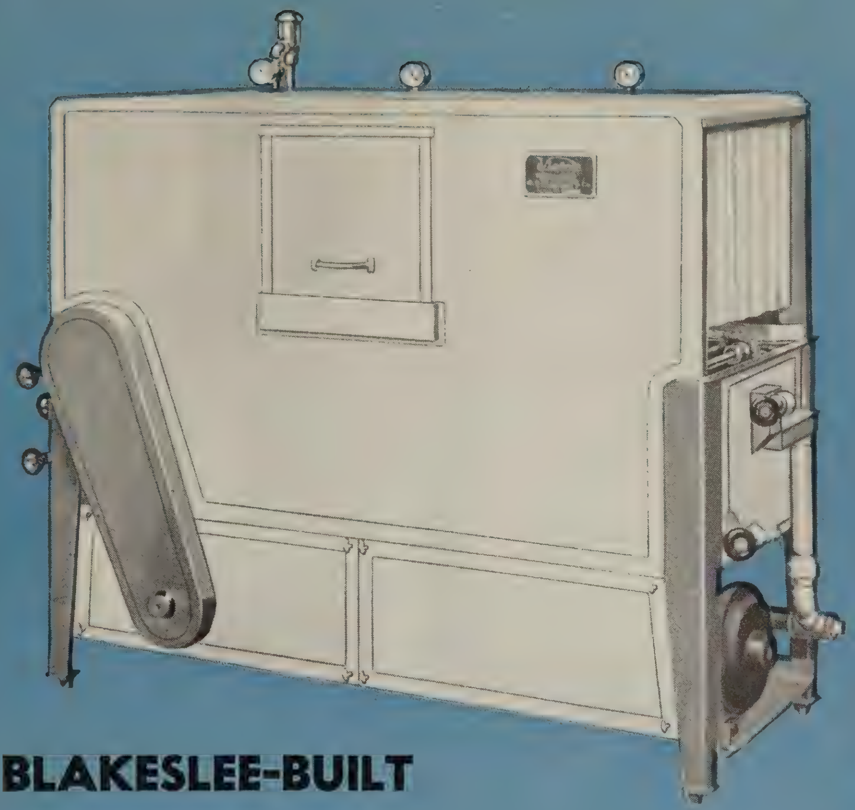
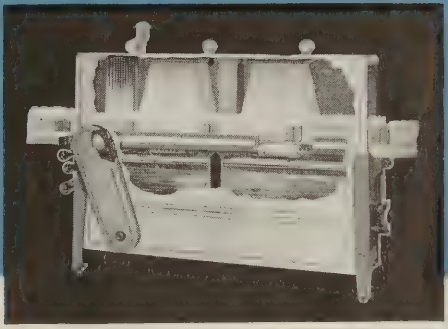


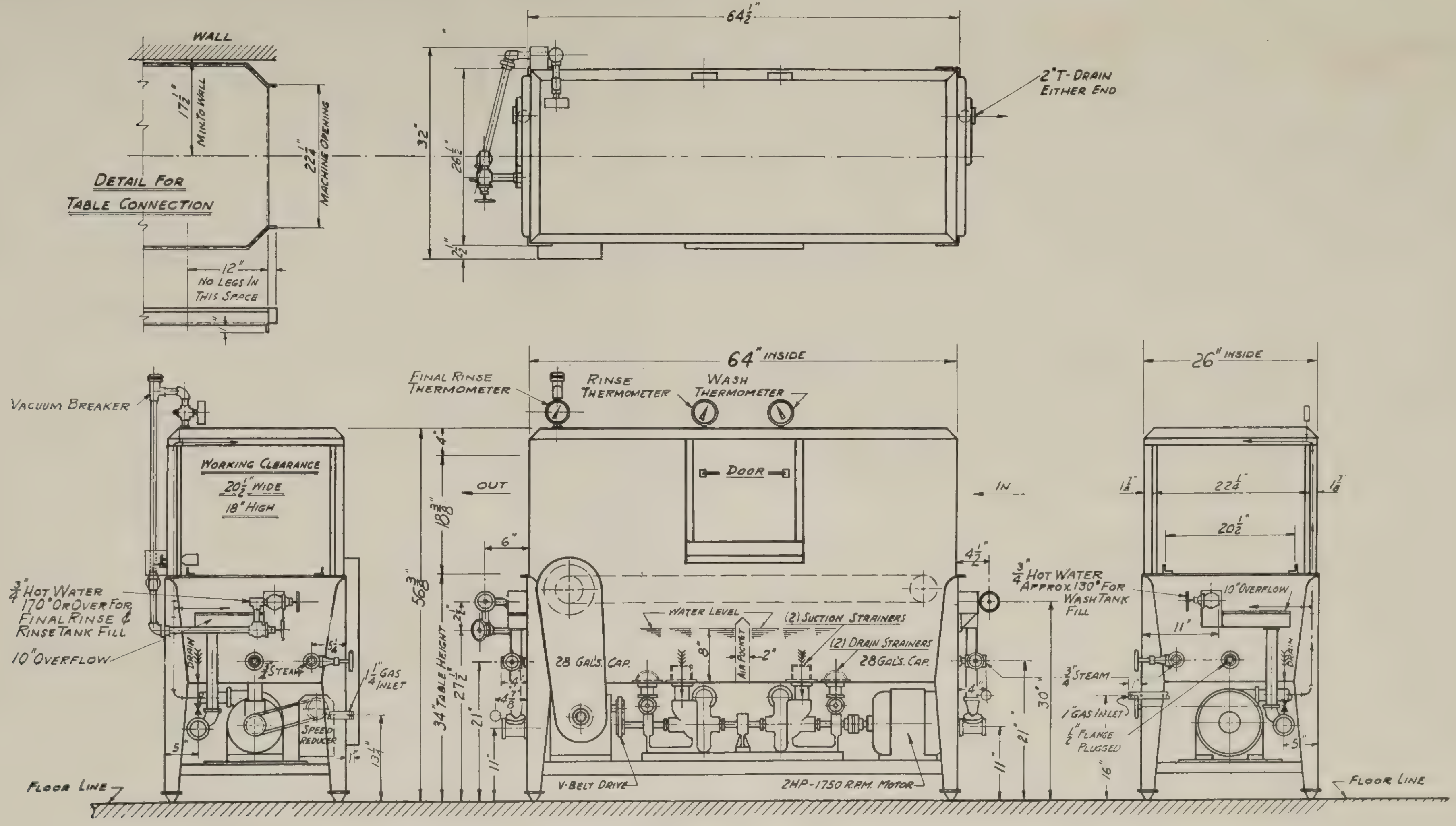
BLAKESLEE-BUILT

MODEL PC3



VICTOR DISH WASHING MACHINE

Capacity In average installation — 192 racks per hour — 4800 pieces per hour. Recommended for establishments feeding 300 - 800 persons per meal. Rating is conservative — not exaggerated claim • **Design** Two tank type, with 2" air space between wash and rinse tanks • **Wash and Rinse** Each tank equipped with stationary upper and lower wash sprays. Water for upper and lower wash and rinse sprays is pumped through slotted spray pipes, fitted with easily removable caps for cleaning with the wire clean-out brush furnished with machine. Final rinse spray line supplied with vacuum breaker, providing insurance against back siphonage. Dishwasher designed with outside water inlet, with final rinse valve on outside of machine and without any under water piping so as to completely comply with all existing plumbing codes • **Final Rinse** Final rinse from available hot water supply line directed onto dishes from above and below, automatically turned on and off by baskets tripping a lever in passing • **Construction** Constructed 12 gauge galvanized iron or 16 gauge Monel or stainless steel • **Pumps and Motor** Special Blakeslee-Built centrifugal pumps — a separate pump for each tank — pumping 325 gallons per minute at 10 lbs. pressure. Pumps direct connected to 2 H.P. motor by means of a flexible coupling • **Conveyor** Equipped with bronze roller chain conveyor with stainless steel pins; also with lugs giving positive push to racks. Conveyor driven at speed of 8 ft. per minute. Conveyor equipped with adjustable frictional clutch which allows conveyor to slip without strain to mechanism in event conveyor becomes jammed by baskets of dishes jamming against end of clean dish table, etc. • **Tank Capacity** Wash Tank: 28 gallons. Rinse Tank: 28 gallons. Entire area (practically equivalent to top of machine) covered with very finely meshed strainer pans which continually filter water. Cylindrically shaped strainers over pump intakes insure double filtration of water • **Panel** Removable panel enclosing pump and motor, as illustrated, furnished at slight additional charge • **Inspection Door** Front of machine equipped with inspection door • **Heating Facilities** Steam injector or gas burners, as selected • **Equipment** Complete with motor and approved electrical switch with thermal overload protection (not mounted on machine as wall mounting recommended) 10-20" x 20" racks consisting of 7 #2 dish racks and 3 #7 combination cup, bowl, glass and flat silver racks unless otherwise specified, steam injector or gas burners and pilot light, wash, rinse and final rinse thermometers, vacuum breaker and necessary valves • **Dimensions** Length at table height, 64"; width 29"; height $56\frac{3}{8}$"; table height 34" • **Shipping Weight** 1700 pounds. **Note** • To architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations merely with the occasional insertion of the words "Dishwasher shall be" or "shall be".



MODEL • PC3

Victor Dishwashing Machine

The above covers a right hand Model PC3 machine; a left hand machine would be just the opposite.

- Electrical switch supplied is not mounted on machine or wired to motor as recommended practice is to install switch on a wall convenient to machine so switch is away from danger of water and moisture.

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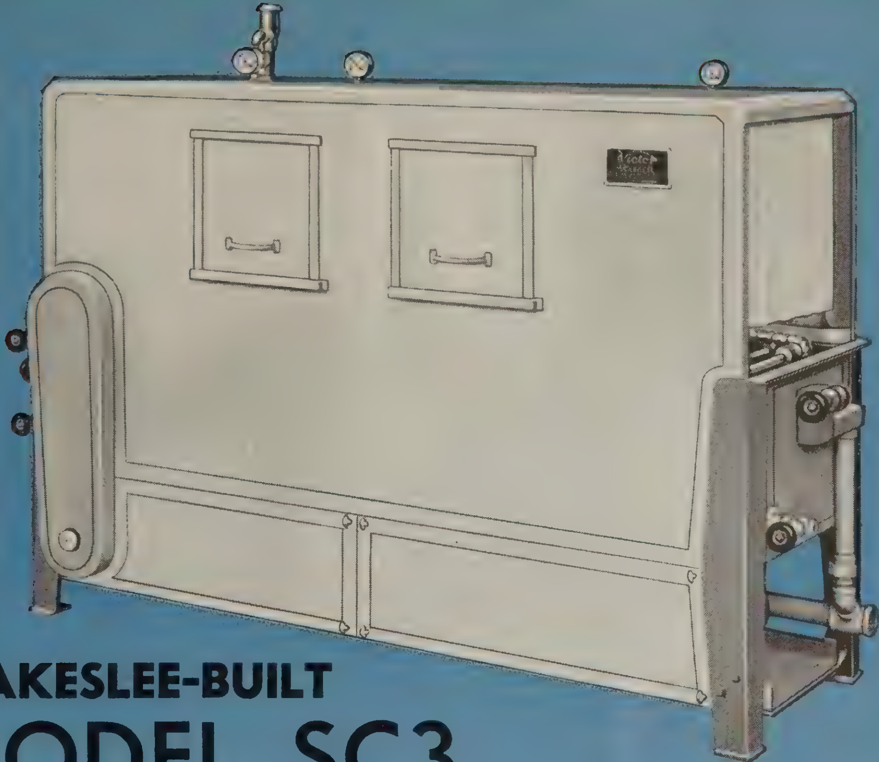


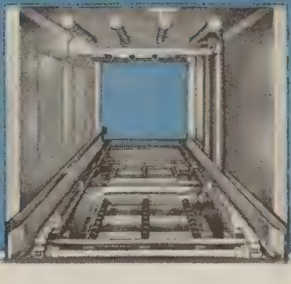
BLAKESLEE-BUILT

MODEL SC3

VICTOR DISH WASHING MACHINE

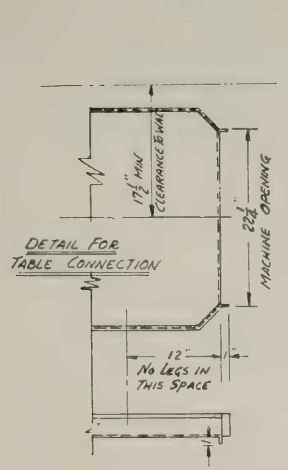
TWO TANK CONVEYOR TYPE

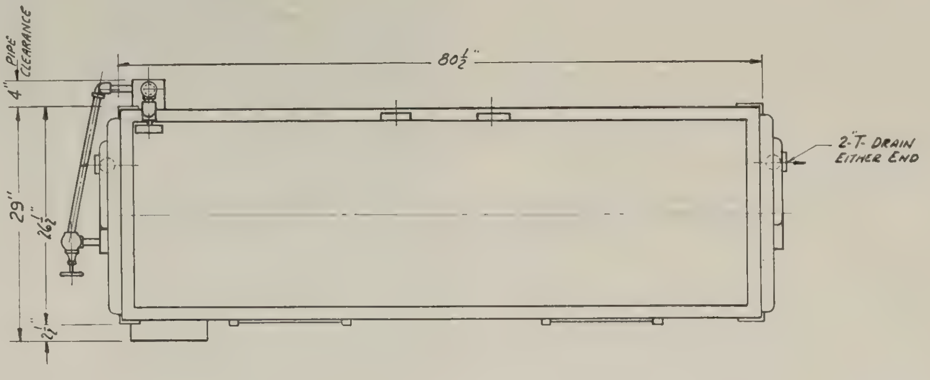
End view showing conveyor with lugs which give a positive push to the baskets of dishes so that three or four baskets of dishes will push out on to the clean dish table clearing the final rinse trip lever.

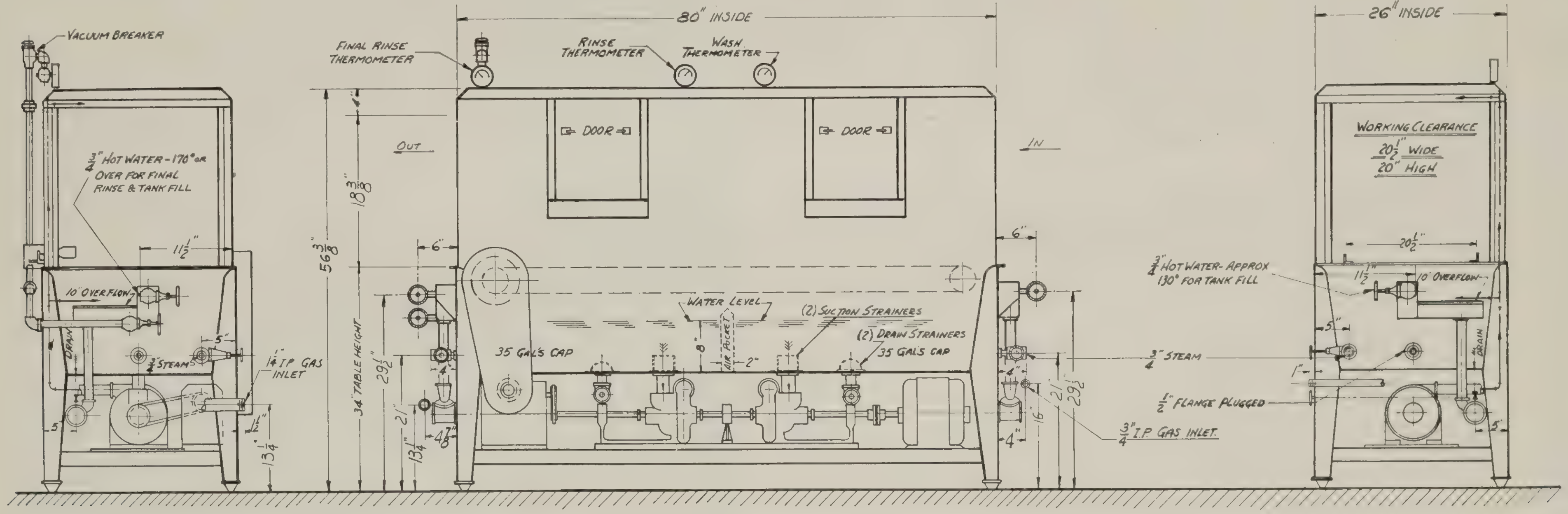


Capacity In average installation — 240 racks per hour — 6000 pieces per hour. Recommended for establishments feeding 500-1200 persons per meal. Rating is conservative — not exaggerated claim • **Design** Two tank conveyor type with 2″ air space between wash and rinse tanks • **Wash and Rinse** Each tank equipped with stationary upper and lower wash sprays. Water for upper and lower wash and rinse sprays is pumped through slotted spray pipes, fitted with easily removable caps for cleaning with the wire clean-out brush furnished with machine. Final rinse spray line supplied with vacuum breaker, providing insurance against back siphonage. Dishwasher designed with outside water inlet, with final rinse valve on outside of machine and without any under water piping so as to completely comply with all existing plumbing codes • **Final Rinse** Final rinse from available hot water supply line directed onto dishes from above and below automatically turned on and off by baskets tripping a lever in passing • **Construction** Constructed of 12 ga. galv. iron or 16 ga. Monel or stainless steel • **Pumps and Motor** Special Blakeslee-Built centrifugal pumps — a separate pump for each tank — pumping 425 gallons per minute at 10 lbs. pressure. Pumps directly connected to motor by means of a flexible coupling. 3 H.P. pump motor mounted on same base as pumps • **Conveyor** Equipped with bronze roller chain conveyor with stainless steel pins; also with lugs giving positive push to racks. Conveyor driven at conveyor speed of 10 ft. per minute. Conveyor equipped with adjustable frictional clutch which allows conveyor to slip without strain to mechanism in event conveyor becomes jammed by baskets of dishes jamming against end of clean dish table, etc. • **Tank Capacity** Wash tank 35 gallons. Rinse tank 35 gallons. Entire area (practically equivalent to top of machine) covered with very finely meshed strainer pans which continually filter water. Cylindrically shaped strainers over pump intakes insure double filtration of water • **Panel** Removable panel enclosing pump and motor, as illustrated, furnished at slight additional charge • **Inspection Doors** Front of machine equipped with two inspection doors • **Heating Facilities** Steam injector or gas burners as selected • **Equipment** Complete with motor and approved electrical switch with thermal overload protection (not mounted on machine as wall mounting of switch recommended) 12 — 20″ x 20″ racks consisting of 8 #2 dish racks and 4 #7 combination cup, bowl, glass and flat silver racks unless otherwise specified, steam injector or gas burners with pilot light, wash, rinse, and final rinse thermometers, vacuum breaker and necessary valves • **Dimensions** Length at table height 80″; Width 29″; Height 56$\frac{3}{8}$″; Table height 34″ • **Shipping Weight** 2000 lbs. securely crated.

Note • To architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations merely with the occasional insertion of the words "Dishwasher shall be" or "shall be".





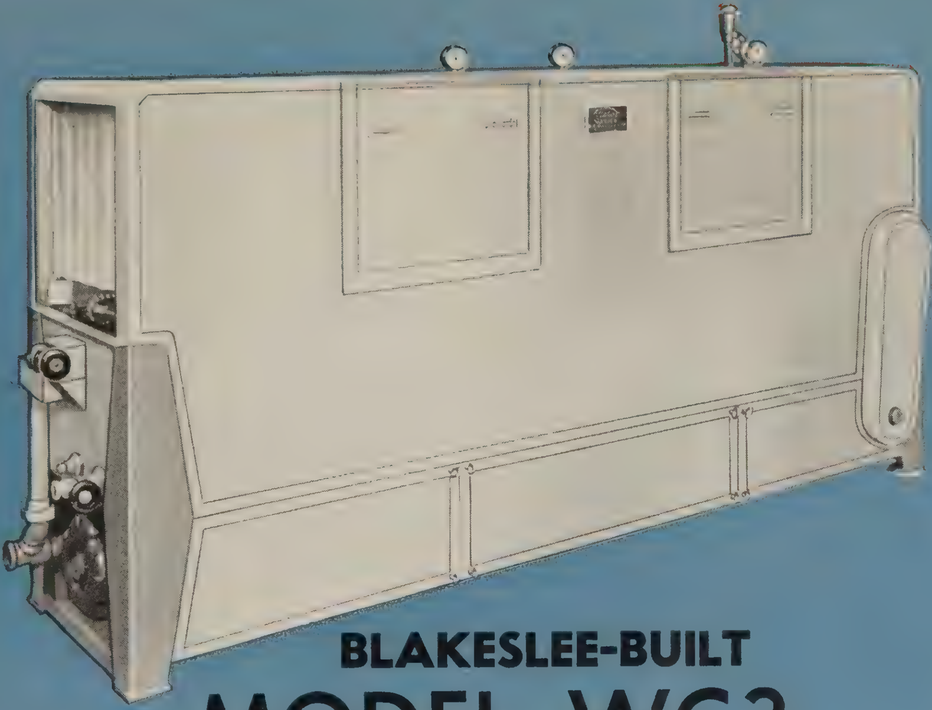


The above covers a right hand, Model SC3 Victor Dishwashing Machine; a left hand machine would be just the opposite.

MODEL • SC3

Victor Dishwashing Machine

- Electrical switch supplied is not mounted on machine or wired to motor as recommended practice is to install switch on a wall convenient to machine so switch is away from danger of water and moisture.



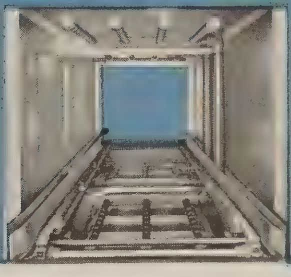
End view showing extruded metal brass conveyor tracks, fitted with bronze roller chain conveyor on which the baskets of dishes are conveyed through the machine with ease. Note the lugs on the conveyor that give a positive push to each rack load of dishes so that they automatically push out onto the clean dish table.

BLAKESLEE-BUILT

MODEL WC3

VICTOR DISH WASHING MACHINE

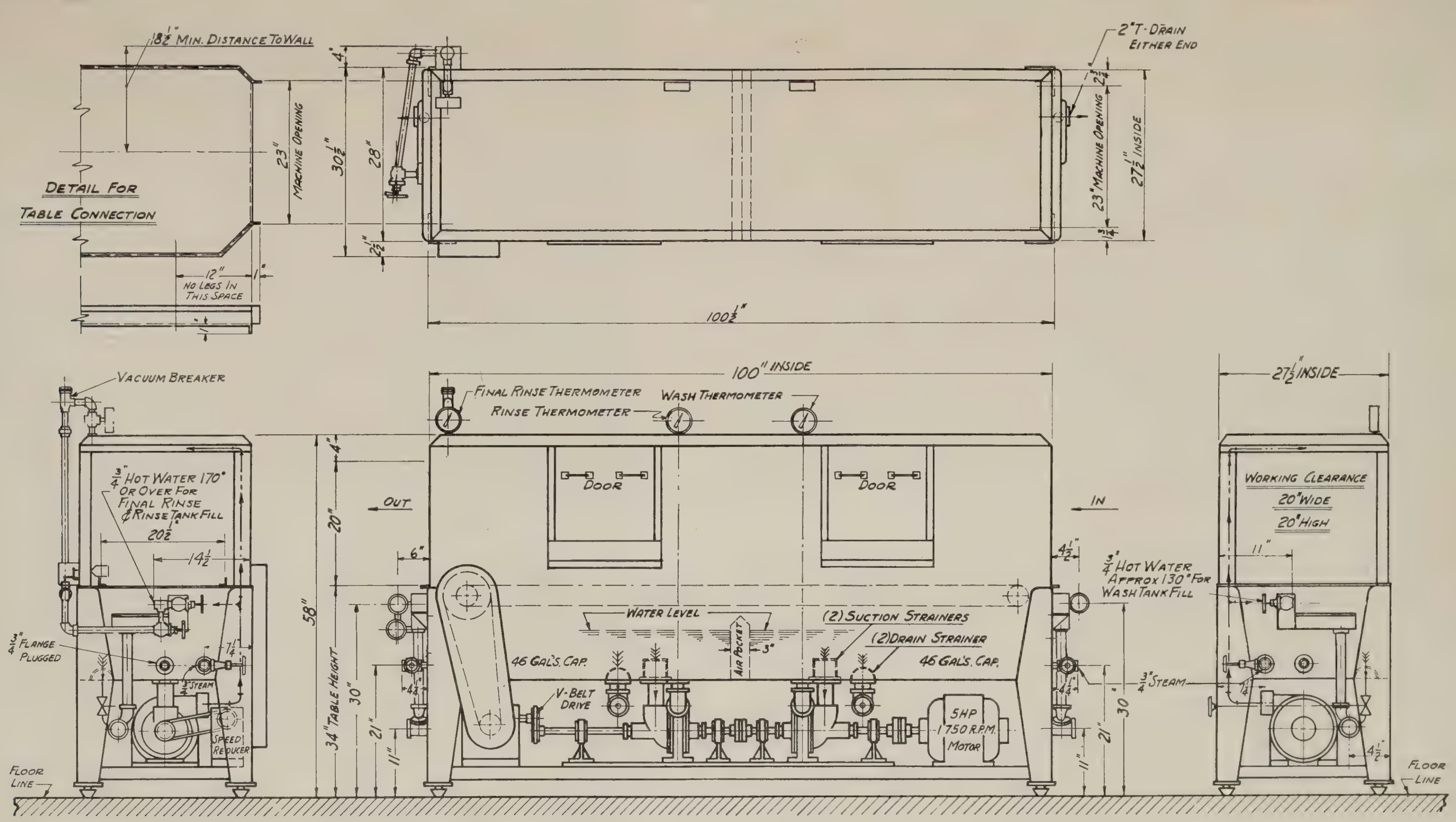
TWO TANK CONVEYOR TYPE



Capacity In average installation — 288 racks per hour — 7200 pieces per hour. Recommended for establishments feeding 800 - 1500 persons per meal. Rating is conservative — not exaggerated claim • **Design** Two tank type with 3" air space between wash and rinse tanks • **Wash and Rinse** Each tank equipped with stationary upper and lower wash sprays. Water for upper and lower wash and rinse sprays pumped through slotted spray pipes, fitted with easily removable caps for cleaning with the wire cleanout brush furnished with machine. Final rinse spray line supplied with vacuum breaker, providing insurance against back siphonage. Dishwasher designed with outside water inlet, with final rinse valve on outside of machine and without any under water piping so as to completely comply with all existing plumbing codes.

• **Final Rinse** Final rinse from available hot water supply line directed on dishes from above and below, automatically turned on and off by baskets tripping a lever in passing • **Construction** Constructed of 12 gauge galvanized iron or 16 gauge Monel or stainless steel • **Pumps and Motor** Special Blakeslee-Built centrifugal pumps—a separate pump for each tank—pumping 600 gallons per minute at 10 lbs. pressure. Pumps directly connected to motor by means of flexible coupling. 5 H.P. pump motor mounted on same base as pumps • **Conveyor** Equipped with bronze roller chain conveyor with stainless steel pins; also with lugs giving positive push to racks. Conveyor driven at conveyor speed of 12 ft. per minute. Conveyor equipped with adjustable friction clutch which allows conveyor to slip without strain to mechanism in event conveyor becomes jammed by dish baskets jamming against end of clean dish tables, etc. • **Tank Capacity** Wash Tank: 48 gallons. Rinse Tank: 48 gallons. Entire area (practically equivalent to top of machine) covered with very finely meshed strainer pans which continually filter water. Cylindrically shaped strainers over pump intakes insure double filtration of water • **Panel** Removable panel enclosing pump and motor, as illustrated, furnished at slight additional charge • **Inspection Doors** Each compartment equipped with inspection door to simplify cleaning and inspection of inside of machine • **Heating Facilities** Steam injector or gas burners, as selected • **Equipment** Complete with motor and approved electrical switch with thermal overload protection (electrical switch not mounted on machine or wired to motor as wall mounting of switch recommended) 16 — 20" x 20" racks consisting of 10 #2 dish racks and 6 #7 combination cup, bowl, glass and flat silver racks unless otherwise specified, steam injector or gas burners with pilot light, wash, rinse and final rinse thermometers and necessary valves • **Dimensions** Length at table height 100"; width 30½"; height 58"; table height 34" • **Shipping Weight** Approximately 3000 pounds, securely crated.

Note • To architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations merely with the occasional insertion of the words "Dishwasher shall be" or "shall be".



The above covers a right hand Model WC machine; a left hand machine would be just the opposite.

MODEL • WC3

Victor Dishwashing Machine

- Electrical switch supplied is not mounted on machine or wired to motor as recommended practice is to install switch on a wall convenient to machine so switch is away from danger of water and moisture.

PRINTED IN U.S.A. • FORM WC3 6-48-P—120M

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MORE ADVANCED ENGINEERING FEATURES THAT ASSURE GREATER DISHWASHING ECONOMY AND EFFICIENCY—NYLON INJECTION MOLDED CONVEYOR—NO METAL TO CHIP OR MARK THE CHINAWARE

BLAKESLEE-BUILT MODEL 85PT-2

(Two Tank) Rackless Conveyor Type Dishwashing Machine

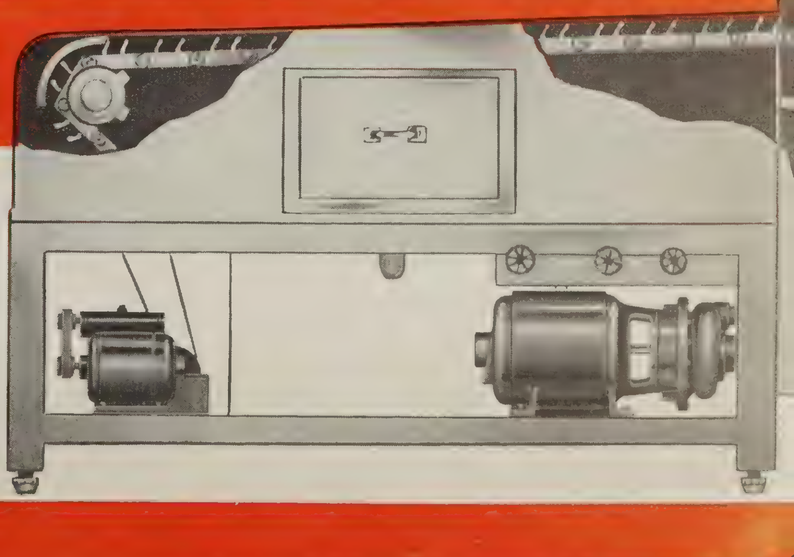
CAPACITY: 6,000 to 10,000 pieces (dishes, cups, bowls and glasses) per hour. Recommended for establishments feeding 500 to 1200 persons per meal.

DESIGN: Two tank type with pumped wash and pumped rinse and final rinse spray from available hot water supply line. Rackless type—dishes, cups, bowls, etc. placed on all molded nylon conveyor belt in upright position to provide thorough washing, rinsing and final rinsing with proper drainage between each operation and for quick draining and self drying. Conveyor designed so dishes, cups, glasses, etc. do not touch metal, thereby preventing chipping and marking of china.

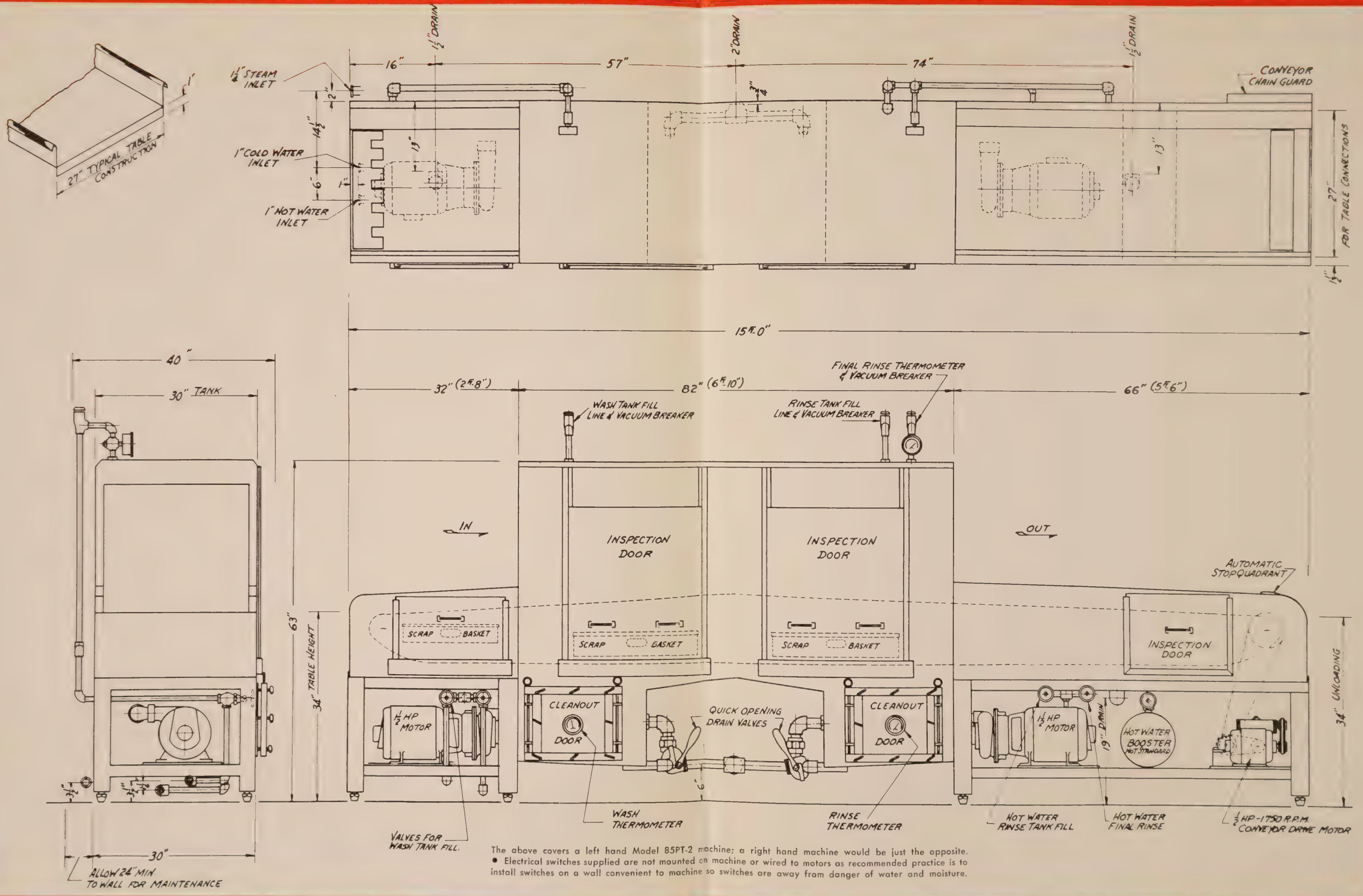
WASH AND RINSE: Wash and rinse tanks equipped with stationary upper and lower wash and rinse sprays. Tanks provided with large cleanout and inspection doors and with large drawer type scrap baskets for straining wash and rinse waters. Drawer type scrap baskets removed from front of machine. Cylindrically shaped removable pump intake strainers subject wash and rinse waters to double filtration. Canvas curtains at entrance and exit ends of machine and between wash, rinse and final rinse sprays. Dishwasher designed with tank fill pipes and final rinse spray protected against back siphonage possibilities with approved vacuum breakers, final rinse valve on outside of machine and without any submerged fresh water piping so as to comply with all existing plumbing codes and ASSE approval.

FINAL RINSE: Final rinse from available hot water supply line (recommended temperature of 180° or over) directed onto dishes from above and below. Solenoid valve and limit switch (not furnished as standard equipment but recommended) automatically turns final rinse spray off and on whenever conveyor stops or starts—conserving final rinse water. Final rinse spray line supplied with vacuum breaker providing insurance against back siphonage.

Unusual accessibility of all scrap baskets from one side of the machine is a most desirable feature of this latest Blakeslee dishwashing innovation. The all nylon molded conveyor handles dishes so gently that it will not mar the finest china. Even glasses are placed on this revolutionary conveyor without the need for a glass rack. The thoroughness and speed of this 85PT dishwashing machine follows the tradition set by Blakeslee, the pioneer manufacturer of the world's finest and fastest dishwashing machines.



DETAILS OF CONSTRUCTION FOR BLAKESLEE MODEL 85PT-2



The above covers a left hand Model 85PT-2 machine; a right hand machine would be just the opposite.
● Electrical switches supplied are not mounted on machine or wired to motors as recommended practice is to install switches on a wall convenient to machine so switches are away from danger of water and moisture.

G. S. BLAKESLEE & CO.

NEW YORK

PT2-S451—300M

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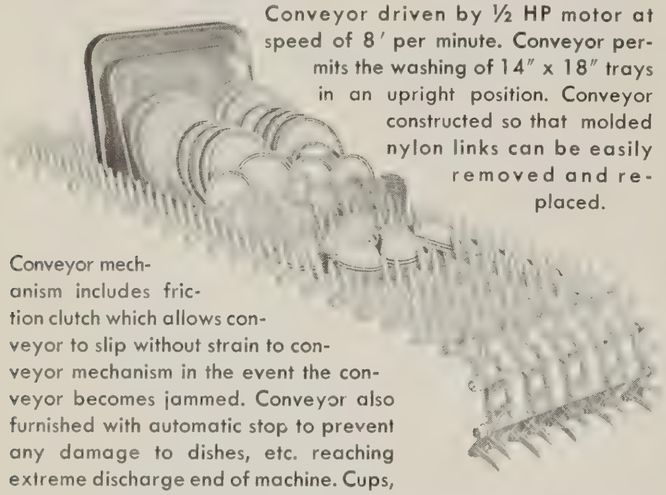
CONSTRUCTION: Tanks constructed of 14 ga. stainless steel. All base and main frame parts constructed of hot rolled steel with enamel finish.

PUMPS AND MOTORS: Each tank equipped with special Blakeslee-Built centrifugal pump pumping 215 gallons per minute, each pump directly connected to 1½ HP motor by means of flexible coupling, insuring accurate alignment and quiet operation.

CONVEYOR: Travelling conveyor belt constructed of injection molded nylon links to hold dishes in upright position for thorough washing, rinsing and final rinsing with proper drainage between wash, rinse and final rinse and for quick draining and self drying. Conveyor designed so that dishes, cups, bowls, etc. *do not* touch metal. Conveyor extends beyond enclosed part of machine at each end to give ample space for the operator to load and unload and to allow dishes, cups, bowls, etc. time for draining and self drying. Conveyor driven by ½ HP motor at speed of 8′ per minute. Conveyor permits the washing of 14″ x 18″ trays in an upright position. Conveyor constructed so that molded nylon links can be easily removed and replaced.

Conveyor mechanism includes friction clutch which allows conveyor to slip without strain to conveyor mechanism in the event the conveyor becomes jammed. Conveyor also furnished with automatic stop to prevent any damage to dishes, etc. reaching extreme discharge end of machine. Cups, bowls and glasses washed directly on the conveyor in an upside-down position. Silver washed in baskets with sled runners designed to keep all weight off of conveyor uprights. Brass tie rods fitted with injection molded nylon rollers which roll conveyor through machine on extruded brass conveyor tracks.



TANK CAPACITIES: Wash tank 35 gallons. Rinse tank 35 gallons. Each tank furnished with a very finely meshed, drawer type strainer basket which filters the wash and rinse waters; cylindrically shaped strainers over the wash and rinse tank pump intakes insure double filtration of wash and rinse waters.

STANDARD EQUIPMENT: Complete with motors, approved electrical switches with thermal overload protection (switches not mounted on machine as wall mounting recommended), 2—8″ x 14″ tinned silver racks to hold silver in vertical position for better washing, rinsing, final rinsing, draining and drying. Steam injectors, thermometers for wash, rinse and final rinse. Vacuum breakers and necessary valves.

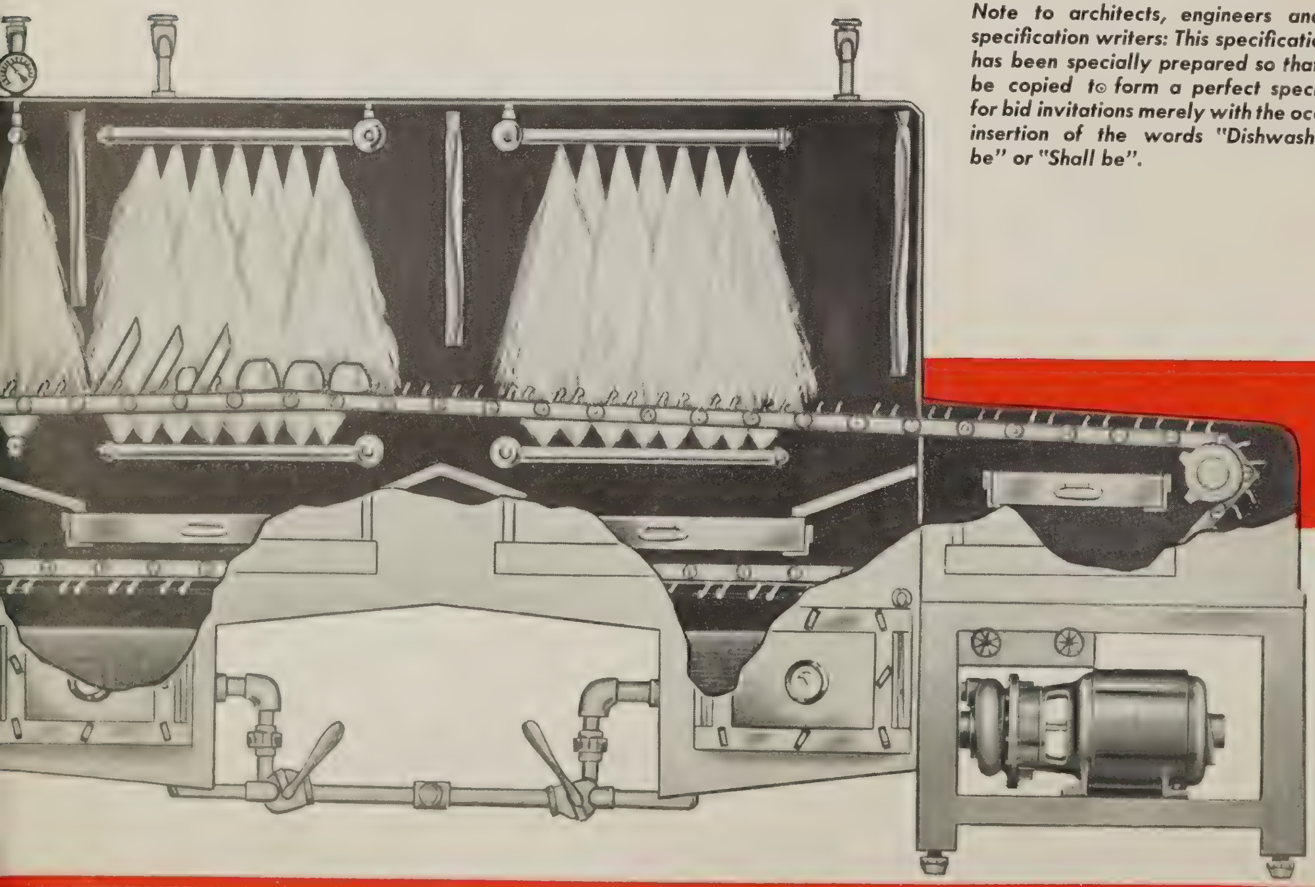
EXTRA EQUIPMENT RECOMMENDED: Furnished at extra cost when specified: Thermostatic temperature controls for wash and rinse tanks, end hoods for exhausting excessive steam, Model C2 steam operated booster for boosting temperature of final rinse water to recommended temperature of 180° or over, solenoid valve and limit switch to automatically turn off and on final rinse spray when conveyor stops or starts, extra footage on discharge end to permit longer draining and drying time (where space and funds permit, extra footage on discharge end should be specified —specify number of feet to be added to discharge end when extra footage is desired—standard machine has 5½′ of exposed conveyor at discharge end).

DIMENSIONS: Length at table height 15′; overall width 34¾″; height, not including vacuum breakers or final rinse thermometer, 61″; table height 34″. (When specified Machine supplied in sections at slight extra cost where moving in is a problem.)

Shipping weight approximately 4000 lbs.

Printed in U.S.A.

Note to architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations merely with the occasional insertion of the words "Dishwasher shall be" or "Shall be".



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BLAKESLEE-BUILT MODEL 85PT-2PW

(Two Tank Type with Fresh Water Pre-Wash) Rackless Conveyor Type Dishwashing Machine

MORE ADVANCED ENGINEERING FEATURES THAT ASSURE GREATER DISHWASHING ECONOMY AND EFFICIENCY—NYLON INJECTION MOLDED CONVEYOR—NO METAL TO CHIP OR MARK THE CHINAWARE

CAPACITY: 6,000 to 10,000 pieces (dishes, cups, bowls and glasses) per hour. Recommended for establishments feeding 500 to 1200 persons per meal.

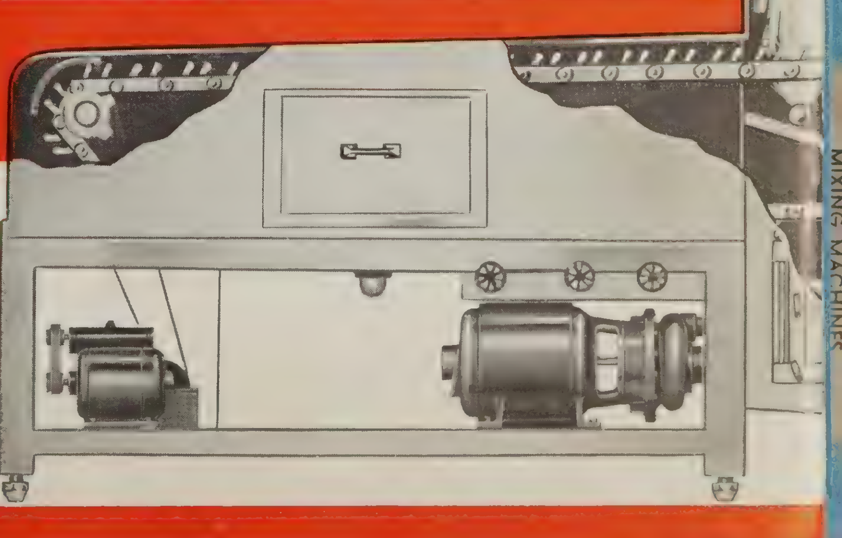
DESIGN: Two tank type with fresh water pre-wash and with pumped wash and pumped rinse and final rinse spray from available hot water supply line. Rackless type—dishes, cups, bowls, etc. placed on all molded nylon conveyor belt in upright position to provide thorough pre-washing, washing, rinsing and final rinsing with proper drainage between each operation and for quick draining and self drying. Conveyor designed so dishes, cups, glasses, etc. do not touch metal, thereby preventing chipping and marking of china.

PRE-WASH: Pre-wash equipped with stationary upper and lower pre-wash sprays. Pre-wash from available water supply line at recommended temperature of 100° to 120°. Solenoid valve and limit switch (not furnished as standard equipment but recommended) automatically turns pre-wash spray off and on whenever conveyor stops or starts, conserving pre-wash water. Pre-wash spray line supplied with vacuum breaker providing insurance against back siphonage. Pre-wash provided with large drawer type scrap basket for food particles removed from dishes. Drawer type pre-wash scrap tray easily removed for cleaning from front of machine.

WASH AND RINSE: Wash and rinse tanks equipped with stationary upper and lower wash and rinse sprays. Tanks provided with large cleanout and inspection doors and with large drawer type scrap baskets for straining wash and rinse waters. Drawer type scrap baskets removed from front of machine. Cylindrically shaped removable pump intake strainers subject wash and rinse waters to double filtration. Canvas curtains at entrance and exit ends of machine and between pre-wash, wash, rinse and final rinse sprays.

Dishwasher designed with tank fill pipes and final rinse spray protected against back siphonage possibilities with approved vacuum breakers, final rinse valve and pre-wash valve on outside of machine and without any submerged fresh water piping so as to comply with all existing plumbing codes and ASSE approval.

Unusual accessibility of all scrap baskets from one side of the machine is a most desirable feature of this latest Blakeslee dishwashing innovation. The all nylon molded conveyor handles dishes so gently that it will not mar the finest china. Even glasses are placed on this revolutionary conveyor without the need for a glass rack. The thoroughness and speed of this 85PT dishwashing machine follows the tradition set by Blakeslee, the pioneer manufacturer of the world's finest and fastest dishwashing machines.



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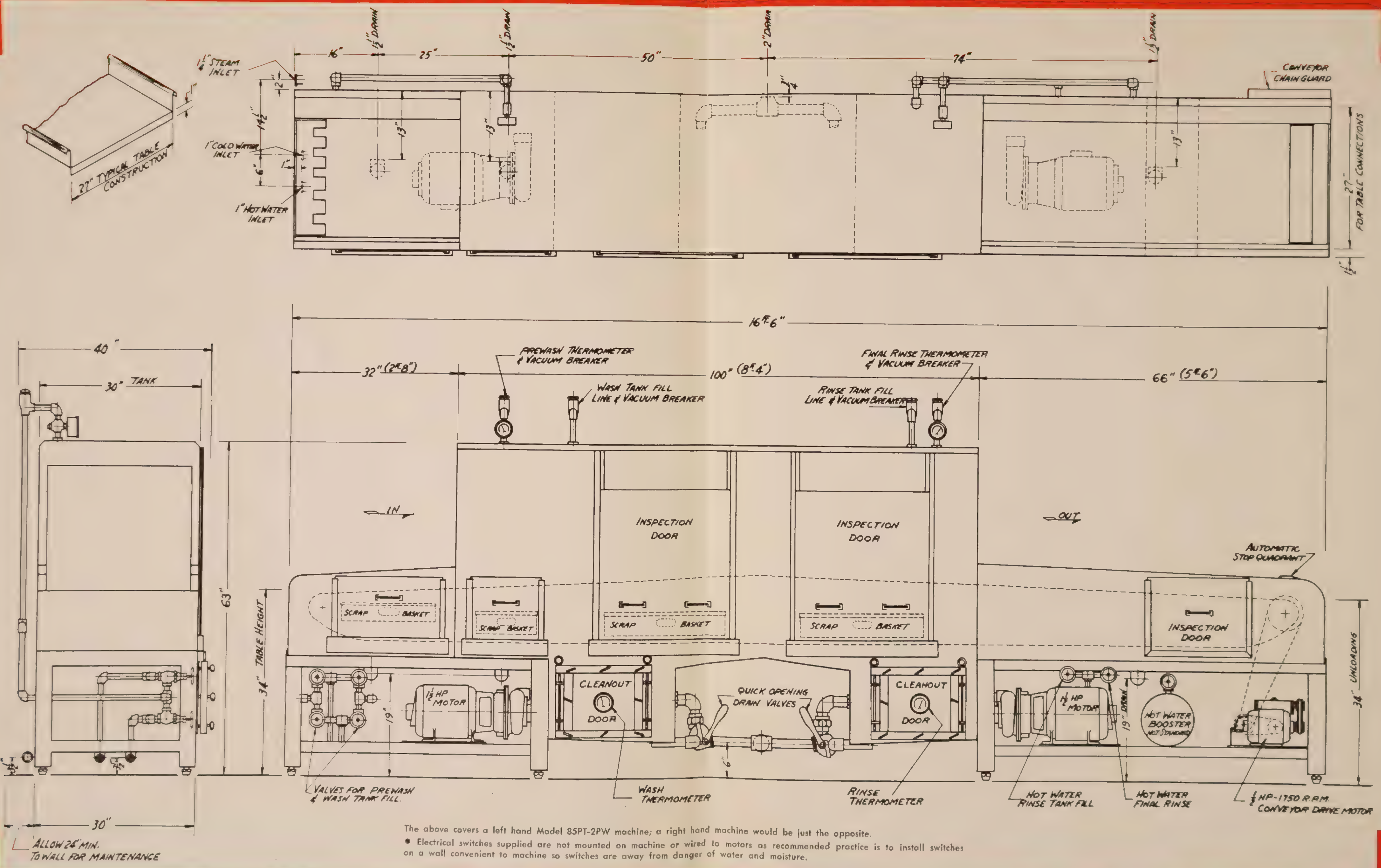
DETAILS OF CONSTRUCTION FOR BLAKESLEE MODEL 85PT-2PW



The above covers a left hand Model 85PT-2PW machine; a right hand machine would be just the opposite.

- Electrical switches supplied are not mounted on machine or wired to motors as recommended practice is to install switches on a wall convenient to machine so switches are away from danger of water and moisture.

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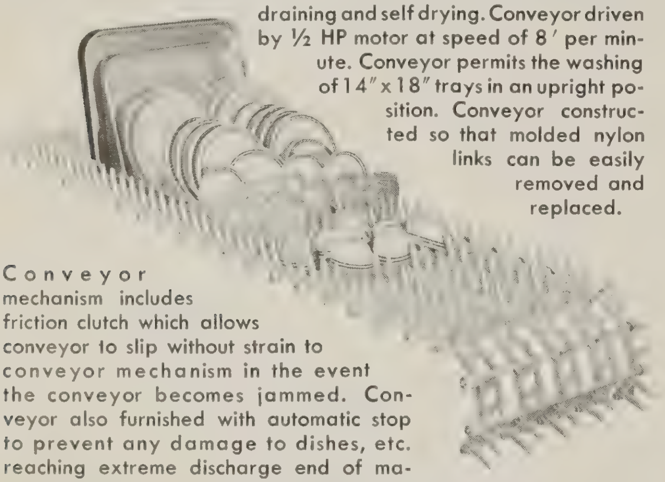
FINAL RINSE: Final rinse from available hot water supply line (recommended temperature of 180° or over) directed onto dishes from above and below. Solenoid valve and limit switch (not furnished as standard equipment but recommended) automatically turns final rinse spray off and on whenever conveyor stops or starts—conserving final rinse water. Final rinse spray line supplied with vacuum breaker providing insurance against back siphonage.

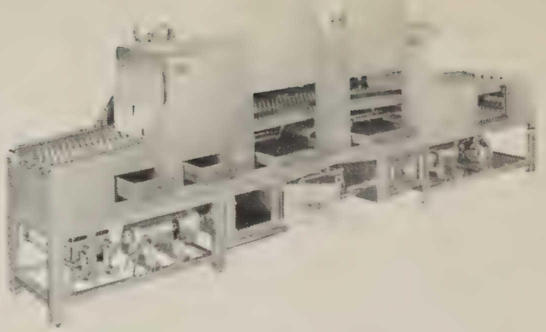
CONSTRUCTION: Tanks constructed of 14 ga. stainless steel. All base and main frame parts constructed of hot rolled steel with enamel finish.

PUMPS AND MOTORS: Each tank equipped with special Blakeslee-Built centrifugal pump pumping 215 gallons per minute, each pump directly connected to 1½ HP motor by means of flexible coupling, insuring accurate alignment and quiet operation.

CONVEYOR: Travelling conveyor belt constructed of injection molded nylon links to hold dishes in upright position for thorough pre-washing, washing, rinsing and final rinsing with proper drainage between pre-wash, wash, rinse and final rinse and for quick draining and self drying. Conveyor designed so that dishes, cups, bowls, etc. *do not* touch metal. Conveyor extends beyond enclosed part of machine at each end to give ample space for the operator to load and unload and to allow dishes, cups, bowls, etc., time for draining and self drying. Conveyor driven by ½ HP motor at speed of 8′ per minute. Conveyor permits the washing of 14″ x 18″ trays in an upright position. Conveyor constructed so that molded nylon links can be easily removed and replaced.



Conveyor mechanism includes friction clutch which allows conveyor to slip without strain to conveyor mechanism in the event the conveyor becomes jammed. Conveyor also furnished with automatic stop to prevent any damage to dishes, etc. reaching extreme discharge end of machine. Cups, bowls and glasses washed directly on the conveyor in an upside-down position. Silver washed in baskets with sled runners designed to keep all weight off of conveyor uprights. Brass tie rods fitted with injection molded nylon rollers which roll conveyor through machine on extruded brass conveyor tracks.



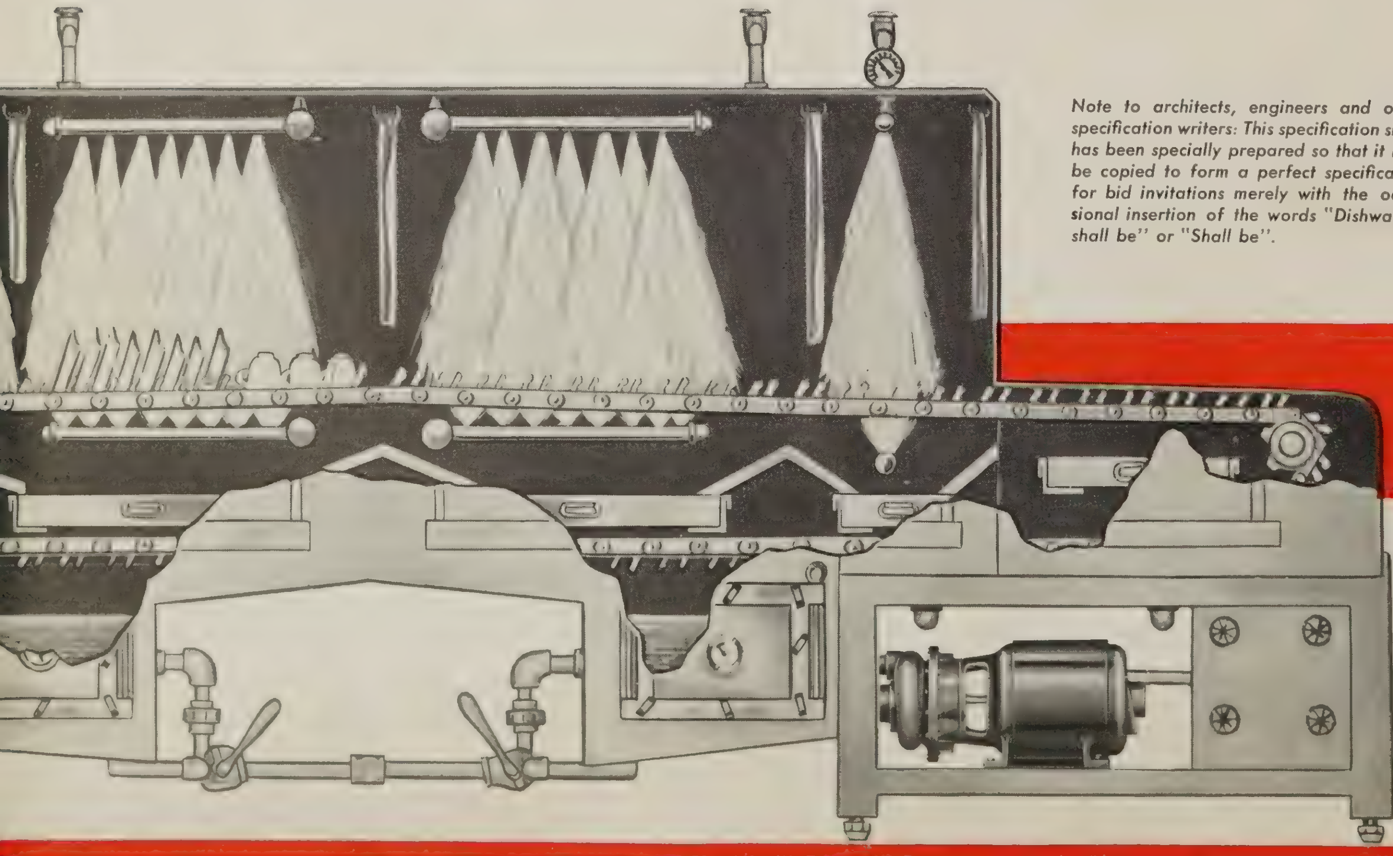
TANK CAPACITIES: Wash tank 35 gallons. Rinse tank 35 gallons. Each tank furnished with a very finely meshed, drawer type strainer basket which filters the wash and rinse waters; cylindrically shaped strainers over the wash and rinse tank pump intakes insure double filtration of wash and rinse waters.

STANDARD EQUIPMENT: Complete with motors, approved electrical switches with thermal overload protection (switches not mounted on machine as wall mounting recommended), 2—8″ x 14″ tinned silver racks to hold silver in vertical position for better pre-washing, washing, rinsing, final rinsing, draining and drying. Steam injectors, thermometers for wash, rinse and final rinse. Vacuum breakers and necessary valves.

EXTRA EQUIPMENT RECOMMENDED: Furnished at extra cost when specified: Thermostatic temperature controls for wash and rinse tanks, end hoods for exhausting excessive steam. Model C2 steam operated booster for boosting temperature of final rinse water to recommend temperature of 180° or over, solenoid valves and limit switch to automatically turn off and on pre-wash spray and final rinse spray when conveyor stops or starts, extra footage on discharge end to permit longer draining and drying time (where space and funds permit, extra footage on discharge end should be specified—specify number of feet to be added to discharge end when extra footage is desired—standard machine has 5½′ of exposed conveyor at discharge end).

DIMENSIONS: Length at table height 16′6″; overall width 34¾″, height, not including vacuum breakers or pre-wash and final rinse thermometers, 61″; table height 34″. (When specified Machine supplied in sections at slight extra cost where moving in is a problem.)

Shipping weight approximately 4,500 lbs.



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MORE ADVANCED ENGINEERING FEATURES THAT ASSURE GREATER DISHWASHING ECONOMY AND EFFICIENCY—NYLON INJECTION MOLDED CONVEYOR—NO METAL TO CHIP OR MARK THE CHINAWARE

BLAKESLEE-BUILT MODEL 85PT-3

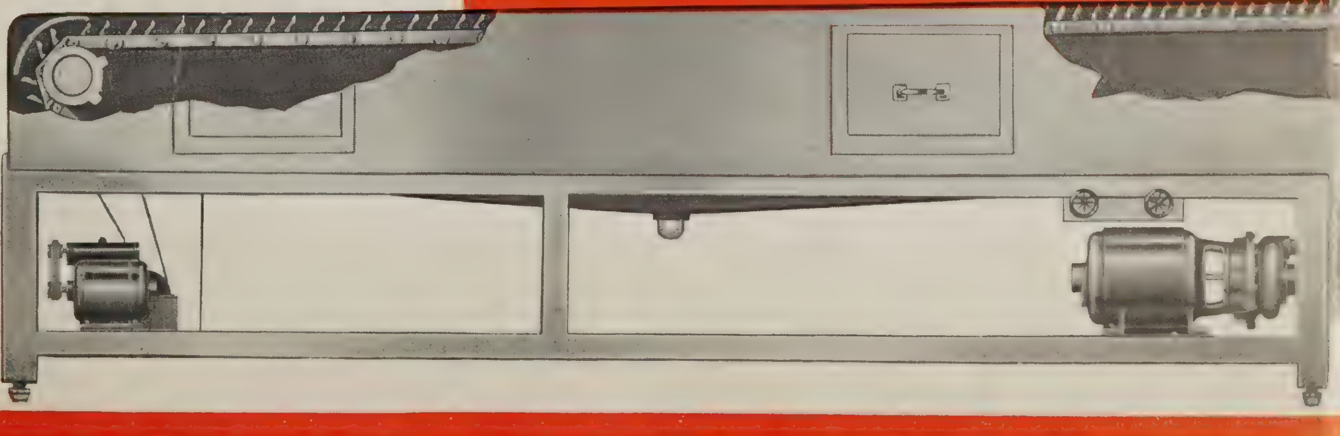
(Three Tank) Rackless Conveyor Type Dishwashing Machine

CAPACITY: 10,000 to 18,000 pieces (dishes, cups, bowls and glasses) per hour. Recommended for establishments feeding 1,000 to 2,000 persons per meal.

DESIGN: Three tank type with pumped pre-wash, pumped wash and pumped rinse and final rinse spray from available hot water supply line. Rackless type—dishes, cups, bowls, etc., placed on all molded nylon conveyor belt in upright position to provide thorough pre-washing, washing, rinsing and final rinsing with proper drainage between each operation and for quick draining and self drying. Conveyor designed so dishes, cups, glasses, etc. do not touch metal, thereby preventing chipping and marking of china.

PRE-WASH: Power or recirculating type pre-wash. Pre-wash tank equipped with stationary upper and lower pre-wash sprays. Pre-wash tank provided with pump intake strainer, large cleanout and inspection doors and with large drawer type scrap basket for removing food particles washed from dishes. Drawer type scrap tray removed for cleaning from front of machine.

WASH AND RINSE: Wash and rinse tanks equipped with stationary upper and lower wash and rinse sprays. Tanks provided with large cleanout and inspection doors with large drawer type scrap baskets for straining wash and rinse waters. Drawer type scrap baskets removed from front of machine. Cylindrically shaped removable pump intake strainers subject wash and rinse waters to double filtration. Canvas curtains at entrance and exit ends of machine and between pre-wash, wash, rinse and final rinse sprays. Dishwasher designed with tank fill pipes and final rinse spray protected against back siphonage possibilities with approved vacuum breakers, final rinse valve on outside of machine and without any submerged fresh water piping so as to comply with all existing plumbing codes and ASSE approval.

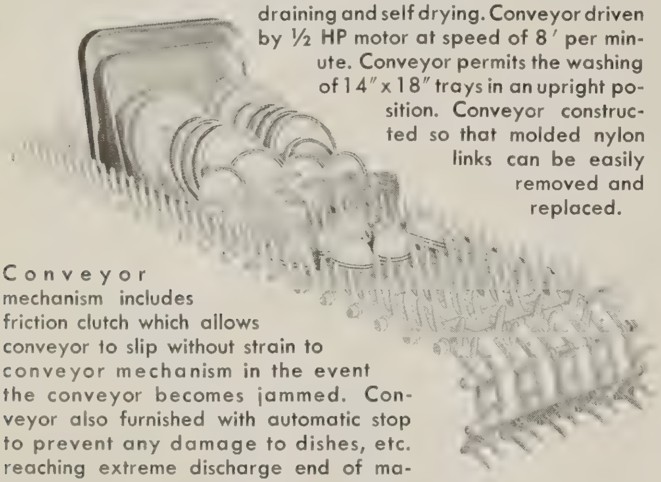


FINAL RINSE: Final rinse from available hot water supply line (recommended temperature of 180° or over) directed onto dishes from above and below. Solenoid valve and limit switch (not furnished as standard equipment but recommended) automatically turns final rinse spray off and on whenever conveyor stops or starts —conserving final rinse water. Final rinse spray line supplied with vacuum breaker providing insurance against back siphonage.

CONSTRUCTION: Tanks constructed of 14 ga. stainless steel. All base and main frame parts constructed of hot rolled steel with enamel finish.

PUMPS AND MOTORS: Each tank equipped with special Blakeslee-Built centrifugal pump pumping 215 gallons per minute, each pump directly connected to 1½ HP motor by means of flexible coupling, insuring accurate alignment and quiet operation.

CONVEYOR: Travelling conveyor belt constructed of injection molded nylon links to hold dishes in upright position for thorough pre-washing, washing, rinsing and final rinsing with proper drainage between pre-wash, wash, rinse and final rinse and for quick draining and self drying. Conveyor designed so that dishes, cups, bowls, etc. *do not* touch metal. Conveyor extends beyond enclosed part of machine at each end to give ample space for the operator to load and unload and to allow dishes, cups, bowls, etc., time for draining and self drying. Conveyor driven by ½ HP motor at speed of 8′ per minute. Conveyor permits the washing of 14″ x 18″ trays in an upright position. Conveyor constructed so that molded nylon links can be easily removed and replaced.



Conveyor mechanism includes friction clutch which allows conveyor to slip without strain to conveyor mechanism in the event the conveyor becomes jammed. Conveyor also furnished with automatic stop to prevent any damage to dishes, etc. reaching extreme discharge end of machine. Cups, bowls and glasses washed directly on the conveyor in an upside-down position. Silver washed in baskets with sled runners designed to keep all weight off of conveyor uprights. Brass tie rods fitted with injection molded nylon rollers which roll conveyor through machine on extruded brass conveyor tracks.

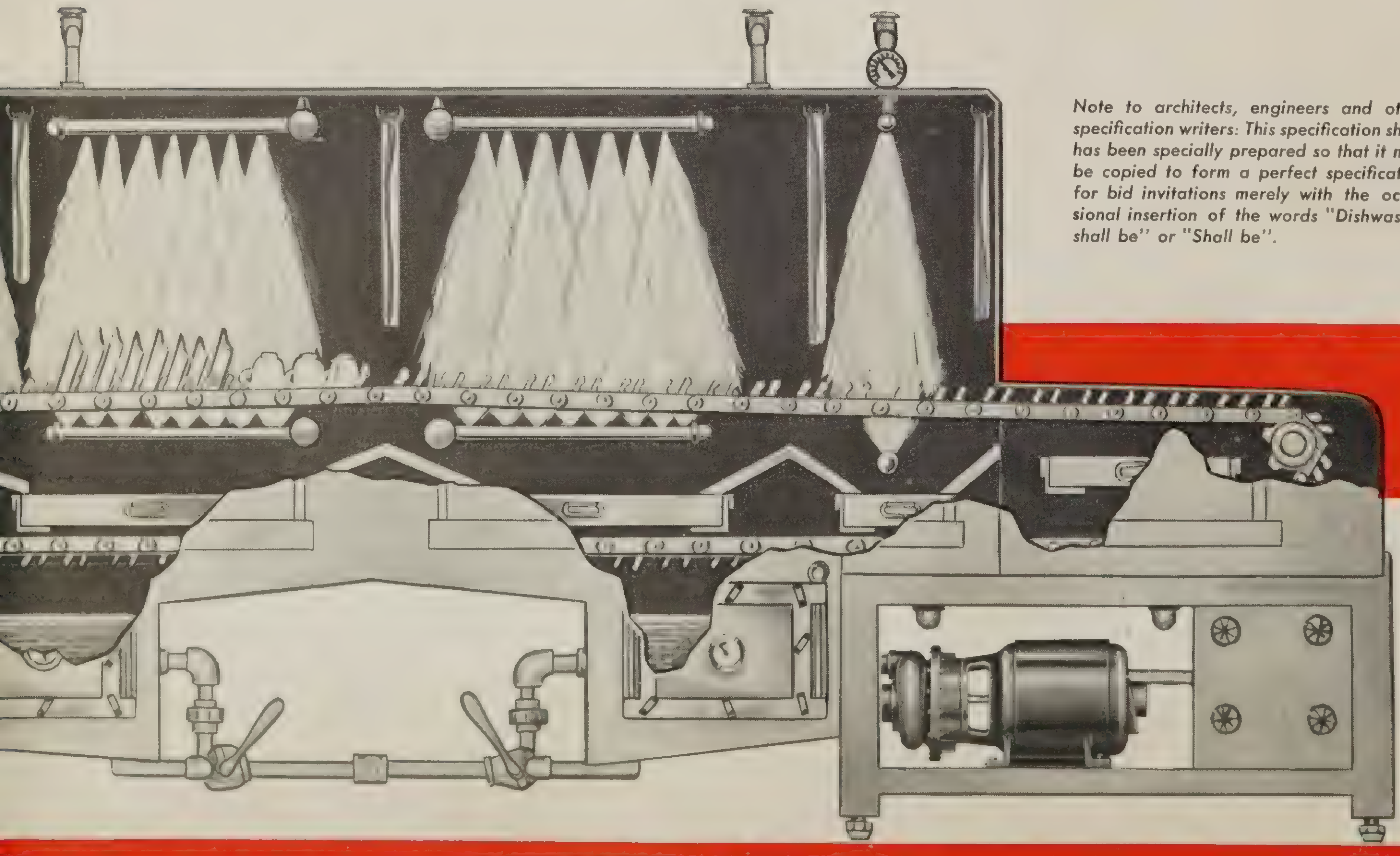
TANK CAPACITIES: Wash tank 35 gallons. Rinse tank 35 gallons. Each tank furnished with a very finely meshed, drawer type strainer basket which filters the wash and rinse waters; cylindrically shaped strainers over the wash and rinse tank pump intakes insure double filtration of wash and rinse waters.

STANDARD EQUIPMENT: Complete with motors, approved electrical switches with thermal overload protection (switches not mounted on machine as wall mounting recommended), 2—8″ x 14″ tinned silver racks to hold silver in vertical position for better pre-washing, washing, rinsing, final rinsing, draining and drying. Steam injectors, thermometers for wash, rinse and final rinse. Vacuum breakers and necessary valves.

EXTRA EQUIPMENT RECOMMENDED: Furnished at extra cost when specified: Thermostatic temperature controls for wash and rinse tanks, end hoods for exhausting excessive steam. Model C2 steam operated booster for boosting temperature of final rinse water to recommend temperature of 180° or over, solenoid valves and limit switch to automatically turn off and on pre-wash spray and final rinse spray when conveyor stops or starts, extra footage on discharge end to permit longer draining and drying time (where space and funds permit, extra footage on discharge end should be specified—specify number of feet to be added to discharge end when extra footage is desired—standard machine has 5½′ of exposed conveyor at discharge end).

DIMENSIONS: Length at table height 16′6″; overall width 34¾″, height, not including vacuum breakers or pre-wash and final rinse thermometers, 61″; table height 34″. (When specified Machine supplied in sections at slight extra cost where moving in is a problem.)

Shipping weight approximately 4,500 lbs.



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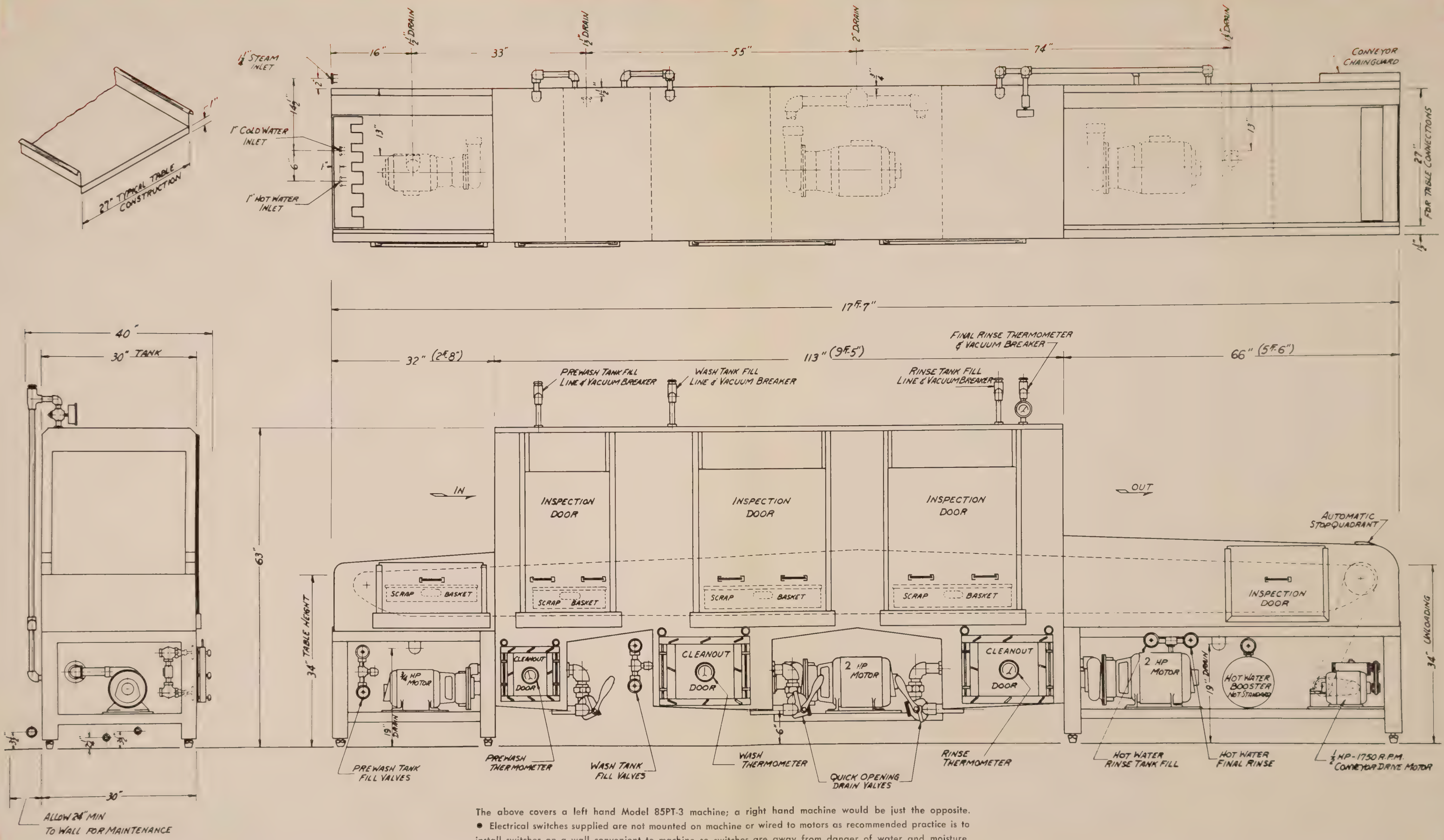
DETAILS OF CONSTRUCTION FOR BLAKESLEE MODEL 85PT-3



The above covers a left hand Model 85PT-3 machine; a right hand machine would be just the opposite.

● Electrical switches supplied are not mounted on machine or wired to motors as recommended practice is to install switches on a wall convenient to machine so switches are away from danger of water and moisture.

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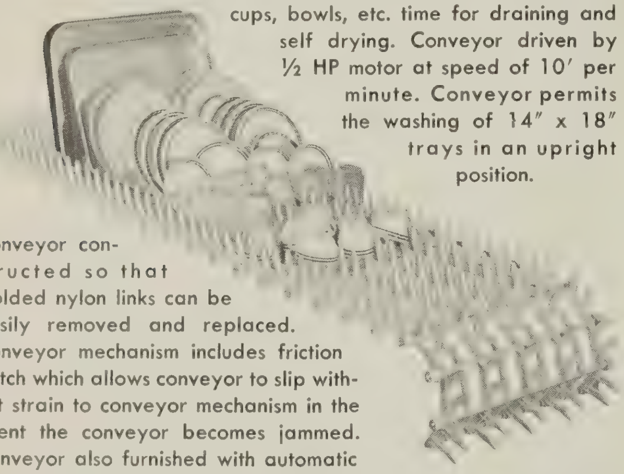
FINAL RINSE: Final rinse from available hot water supply line (recommended temperature of 180° or over) directed onto dishes from above and below. Solenoid valve and limit switch (not furnished as standard equipment but recommended) automatically turns final rinse spray off and on whenever conveyor stops or starts—conserving final rinse water. Final rinse spray line supplied with vacuum breaker providing insurance against back siphonage.

CONSTRUCTION: Tanks constructed of 14 ga. stainless steel. All base and main frame parts constructed of hot rolled steel with enamel finish.

PUMPS AND MOTORS: Pre-wash tank—¾ HP motor and 140 gallons per minute pump; wash tank—2 HP motor and 295 gallons per minute pump; rinse tank—2 HP motor and 295 gallons per minute pump. Each tank equipped with special Blakeslee-Built centrifugal pump directly connected to motor by means of flexible coupling, insuring correct alignment and quiet operation.

CONVEYOR: Travelling conveyor belt constructed of injection molded nylon links to hold dishes in upright position for thorough pre-washing, washing, rinsing and final rinsing with proper drainage between pre-wash, wash, rinse and final rinse and for quick draining and self drying. Conveyor designed so that dishes, cups, bowls, etc. *do not* touch metal. Conveyor extends beyond enclosed part of machine at each end to give ample space for the operator to load and unload and to allow dishes, cups, bowls, etc. time for draining and self drying. Conveyor driven by ½ HP motor at speed of 10′ per minute. Conveyor permits the washing of 14″ x 18″ trays in an upright position.

Conveyor constructed so that molded nylon links can be easily removed and replaced. Conveyor mechanism includes friction clutch which allows conveyor to slip without strain to conveyor mechanism in the event the conveyor becomes jammed. Conveyor also furnished with automatic stop to prevent any damage to dishes etc. reaching extreme discharge end of machine. Cups, bowls and glasses washed directly on the conveyor in an upside down position. Silver washed in baskets with sled runners designed to keep all weight off of conveyor uprights. Brass tie rods with injection molded nylon rollers which roll conveyor through machine on extruded brass conveyor tracks.



TANK CAPACITIES: Pre-wash tank 25 gallons. Wash tank 35 gallons. Rinse tank 35 gallons. Each tank furnished with a very finely meshed, drawer type strainer pan which filters the wash and rinse waters; cylindrically shaped removable strainers over the pre-wash, wash and rinse tank pump intakes insure double filtration of pre-wash, wash and rinse waters.

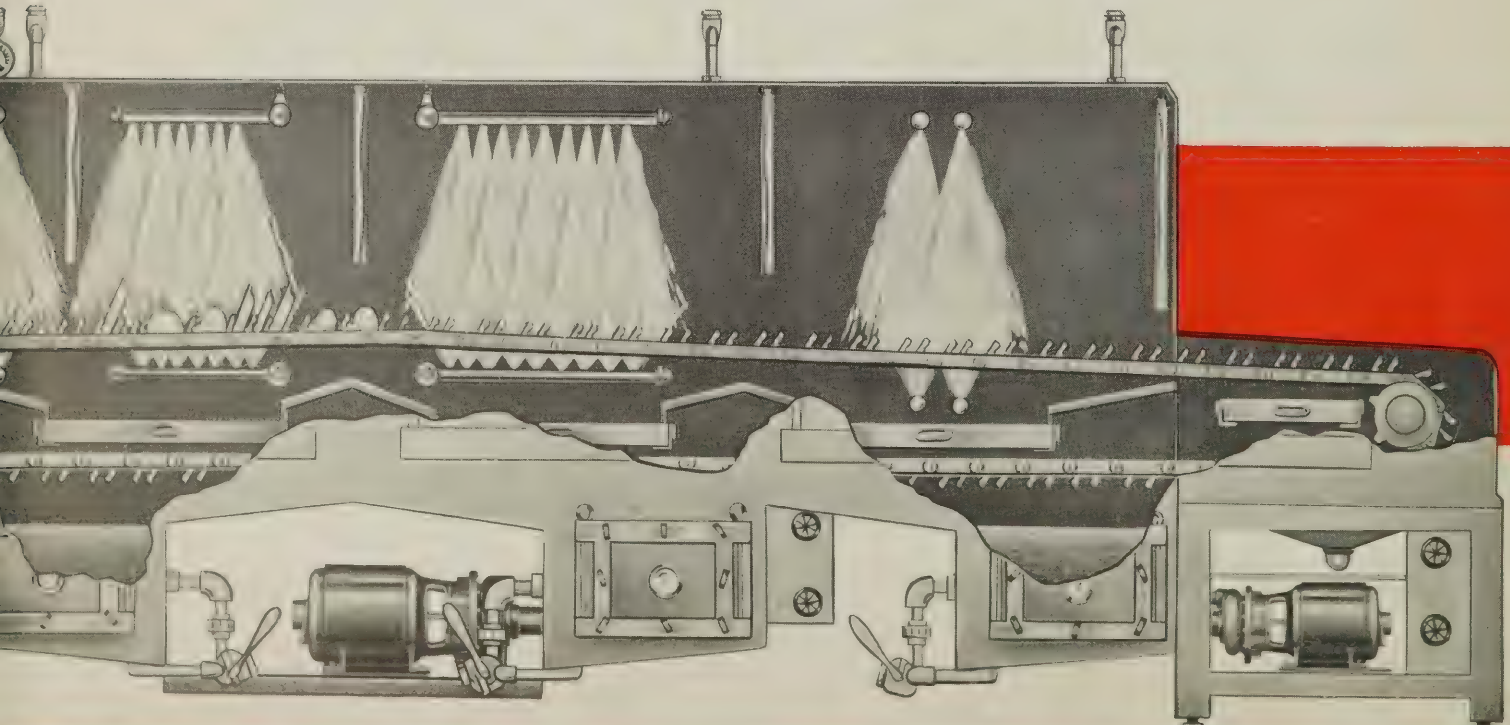
STANDARD EQUIPMENT: Complete with motors, approved electrical switches with thermal overload protection (switches not mounted on machine as wall mounting recommended), 2—8″x14″ tinned silver racks to hold silver in vertical position for better pre-washing, washing, rinsing, final rinsing, draining and drying. Steam injectors, thermometers for pre-wash, wash, rinse and final rinse. Vacuum breakers and necessary valves.

EXTRA EQUIPMENT RECOMMENDED: Furnished at extra cost when specified: Thermostatic temperature controls for pre-wash, wash and rinse tanks, end hoods for exhausting excessive steam, Model C2 steam operated booster for boosting temperature of final rinse water to recommended temperature of 180° or over, solenoid valve and limit switch to automatically turn off and on final rinse spray when conveyor stops or starts, extra footage on discharge end to permit longer draining and drying time (where space and funds permit, extra footage on discharge end should be specified—specify number of feet to be added to discharge end when extra footage is desired—standard machine has 5½′ of exposed conveyor at discharge end.)

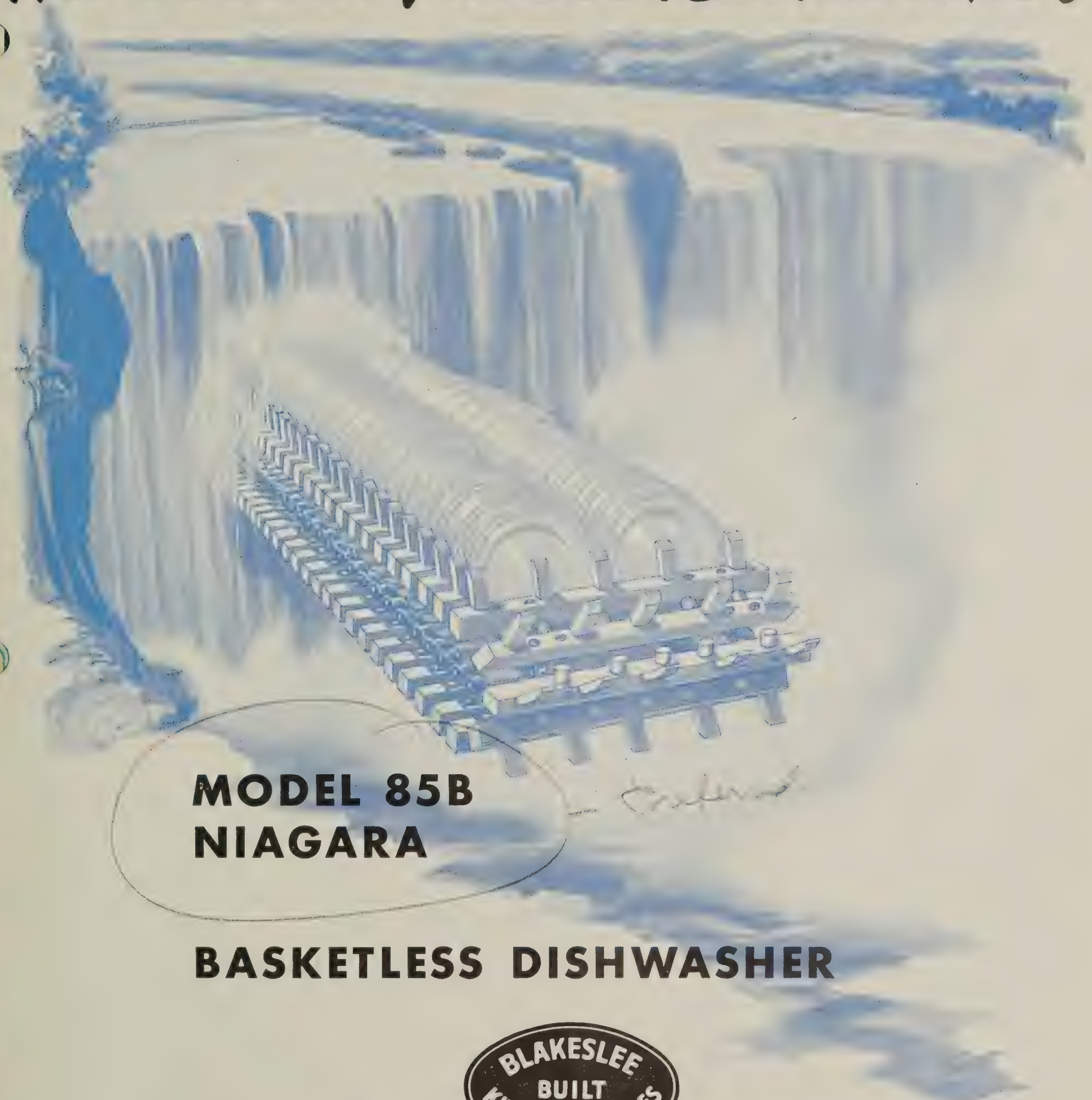
DIMENSIONS: Length at table height 17′7″; overall width 36¾″; height, not including vacuum breakers or final rinse thermometer, 61″; table height 34″. (When specified Machine supplied in sections at slight extra cost where moving in is a problem.)

Shipping weight approximately 5,500 lbs.

Note to architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations merely with the occasional insertion of the words "Dishwasher shall be" or "Shall be".



The World's Fastest Dishwasher



MODEL 85B
NIAGARA

— [illegible]

BASKETLESS DISHWASHER

BLAKESLEE
BUILT
KITCHEN MACHINES

G. S. Blakeslee & Co.

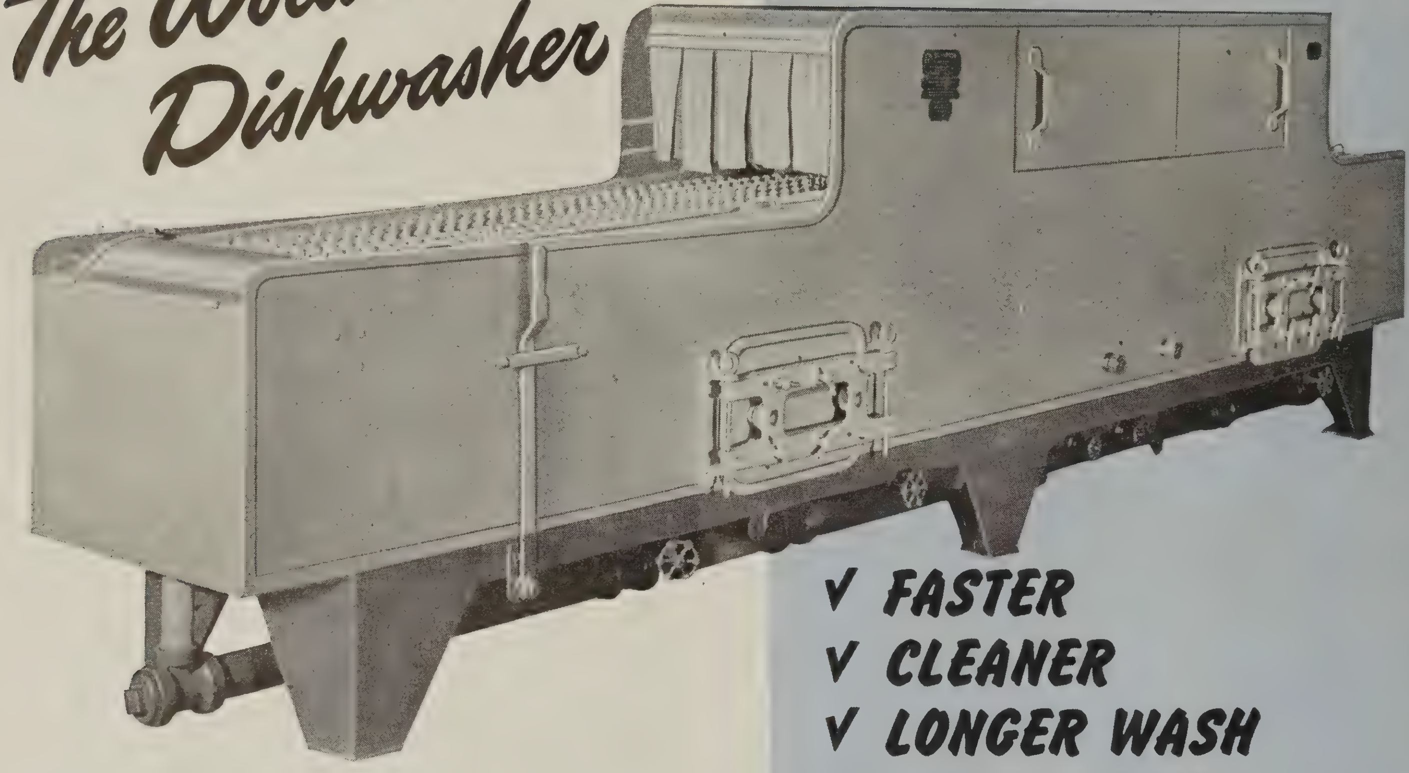
1844 SOUTH 52nd AVENUE, CHICAGO 50, ILLINOIS

G. S. BLAKESLEE & CO., LIMITED
1379 BLOOR ST., WEST, TORONTO, CANADA

ACKNOWLEDGED:

The World's Fastest Dishwasher

✓ GREATER CAPACITY



- **✓ FASTER**
- **✓ CLEANER**
- **✓ LONGER WASH**
- **✓ LONGER RINSE**
- **✓ NO TOWELLING**

NO CUMBERSOME DISH BASKETS

In washing dishes in the 85B Niagara Dish Washing Machine, the dishes are placed erect on a traveling wood conveyor belt. This eliminates the time and effort required to handle dish baskets or racks and greatly reduces the size of soiled and clean dish tables.

The conveyor belt on the 85B machine is constructed with vertical uprights and is designed in such a way that the dishes are held upright on the conveyor. This prevents chipping and rubbing. The conveyor is constructed so that individual slats can be removed and replaced without dismantling the entire machine.

There are two types of basketless or belt type Dish Washing Machines on the market. In one type the dishes are laid face down on the conveyor. In the other type the dishes are stacked on edge just as they are in dish baskets. In the 85B type, the dishes are placed on edge; first, because this makes possible a much better washing; second, because it allows the dishes to drain between the wash and rinse, between the rinse and final rinse and after the final rinse; third, because it makes possible a much greater capacity; and fourth, because the wash water and washing compound does not carry over into the rinse tank when the dishes are erect.

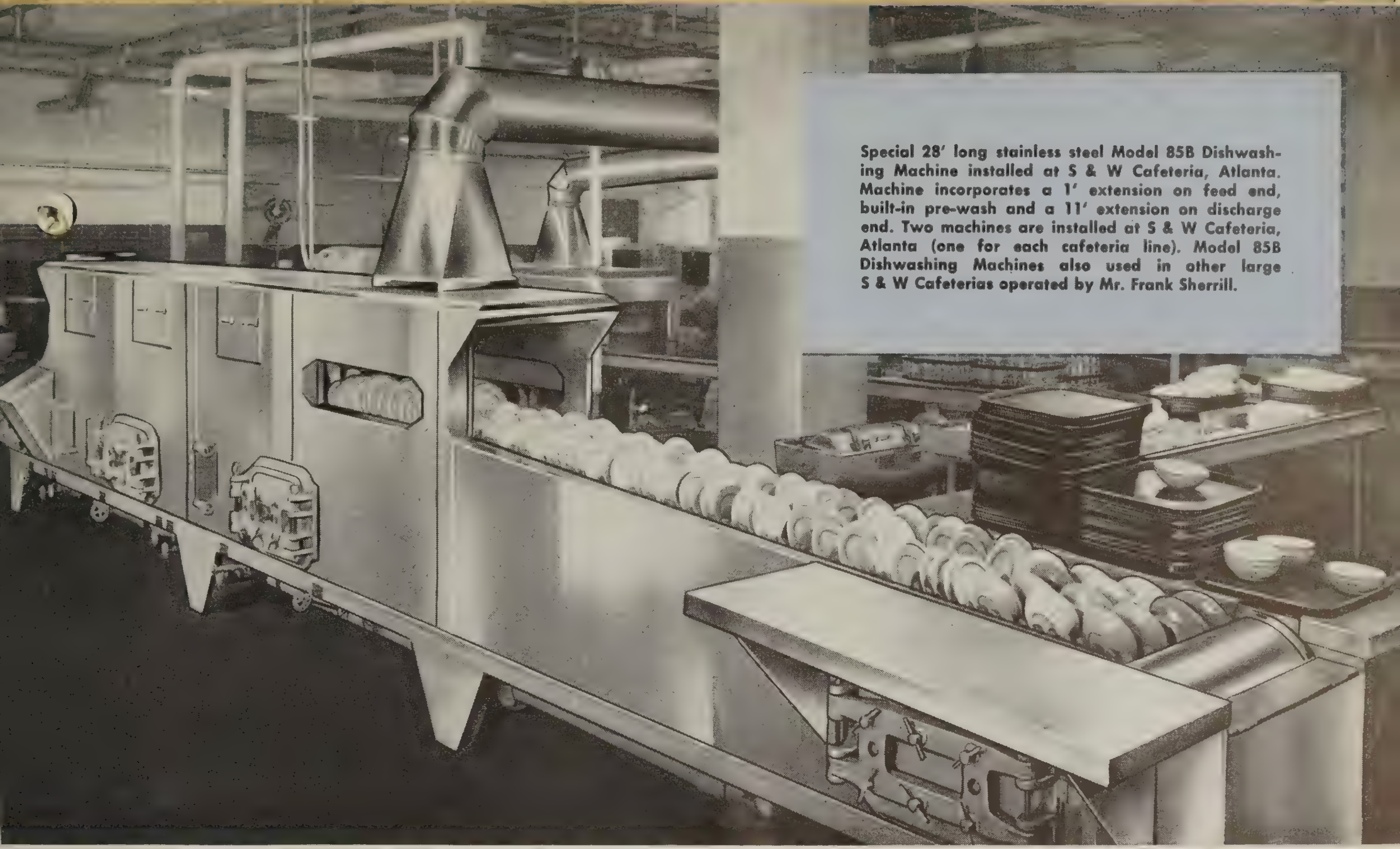
As a means of comparing the two types of conveyors, let us assume that we have a 20″ x 20″ conveyor space, and that we want to wash four 10″ plates. If we lay these four 10″ plates face down on the conveyor, the entire 20″ x 20″ space will be covered. On the other hand, if we take this same 20″ x 20″ space and set 10″ plates upright or on edge, 24 plates can be handled.

DISHES WASHED AND RINSED LONGER—CLEANER

By means of the above simple facts and reasoning, one can rightfully conclude that the capacity of a flat belt type machine would not be equal to the capacity of the 85B machine, where the dishes are stacked on edge. To offset the lesser capacity of the conveyor belt, in the flat belt type machines the conveyors must be run at speeds of approximately 20 feet per minute or greater, as compared to approximately 8 feet per minute in the 85B machine. Dishes are going to be washed and rinsed much more thoroughly with longer time in the wash and rinse waters. Furthermore, going thru the 85B machine at the slower speed, dishes will absorb more heat and as a result will dry better and quicker and will be subjected to a greater degree of sterilization.

An even finer example of the conveyor capacity of the 85B machine is illustrated in the accompanying illustration of an 85B machine washing trays. In flat belt type machines, the trays must be laid down on the conveyor, whereas in the 85B machine, they are stacked on edge for proper washing, rinsing and drying.

In a basket type dishwashing machine, the dishes are placed erect so that the basket will hold the greatest possible number of dishes and so that the dishes will be subjected to the best possible wash and rinse. If an operator was seen

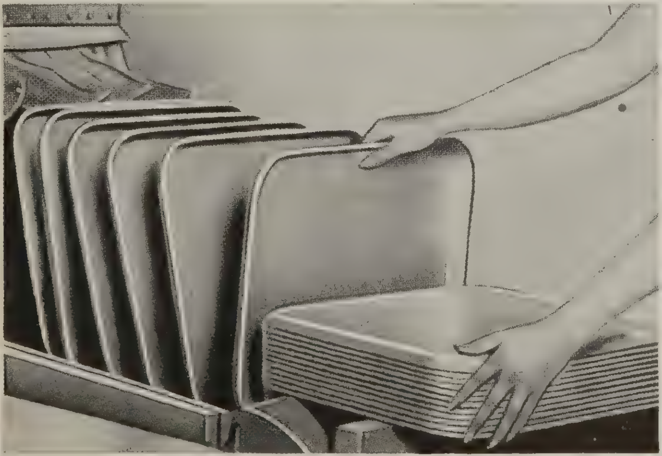


Special 28′ long stainless steel Model 85B Dishwashing Machine installed at S & W Cafeteria, Atlanta. Machine incorporates a 1′ extension on feed end, built-in pre-wash and a 11′ extension on discharge end. Two machines are installed at S & W Cafeteria, Atlanta (one for each cafeteria line). Model 85B Dishwashing Machines also used in other large S & W Cafeterias operated by Mr. Frank Sherrill.

loading a dish basket by laying the dishes face down so that the basket would hold only four 10″ plates, it would certainly not seem very reasonable, and for the same reason, a machine in which the operator stacks the dishes on end instead of laid face down is preferable.

DISHES STACKED ON EDGE—DRAIN AND DRY

When the dishes are stacked on edge, they are subjected to a much better washing as the water in addition to striking the dish, runs down the full length of the dish. In flat belt type machines, the force and volume of water is broken up by the conveyor in very much the same way that a common window screen breaks up the force from a garden hose. When dishes are laid face down the water strikes the dish but does not run down the full length of the dish.



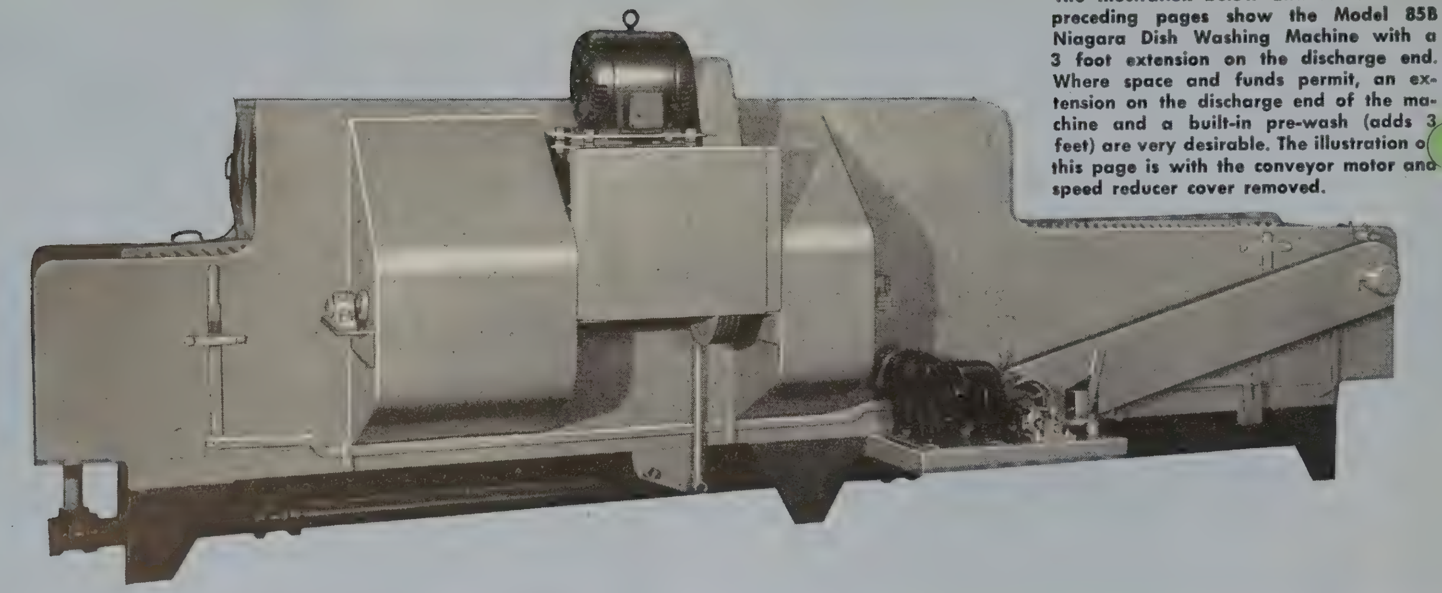
Standard size cafeteria trays are washed with great speed and thoroughness. Since the trays are stacked on edge, they drain and dry of their own heat.

When the dishes are stacked on edge as in the 85B machine, the soapy wash water drains from the dish before it moves on into the rinse tank. The rinse water also drains from the dish in the 85B Niagara before the dish passes through the final rinse spray.

In the 85B machine, the final rinse water drains from the dish almost immediately so that the dish dries from its own heat before reaching the end of the machine and before being unloaded from the conveyor. Where the dishes are laid face down on the conveyor, the little ring on the bottom of the dish fills up with the soapy and often polluted wash water. When laid face down, each dish carries a certain amount of wash water over into the rinse tank. When the rinse water strikes the dish, this soapy water is washed off into the rinse tank, and in a short period of time, the rinse tank is, of course, polluted by the wash water. The ring on the bottom of the dish is then filled with this polluted rinse water so that when the dish passes under the final rinse, it is not subjected to the thorough final rinsing that it should be. When the dishes are laying face down and the ring on the bottom of the dish is filled with the final rinse water, the dish is not in a position to drain and dry of its own heat as it should.

We quote as follows, from the literature of one manufacturer of flat belt type machines: "Drying: USE OF TOWELS UNNECESSARY—tableware other than certain types of silver service requires no drying after coming out of the———. The final sterilizing spray leaves the articles sufficiently hot so that after being stacked on edge for draining, any moisture will evaporate in a very short time". In a flat belt type Dishwasher the wash water is continually being carried into the rinse tank by the ring on the bottom of each dish. This not only means badly polluted rinse water but also means that fresh water must be continuously added to the wash water, which means the wasting of valuable washing compound and a varying strength of washing solution. Dishes should be stacked on

The illustration below and those on the preceding pages show the Model 85B Niagara Dish Washing Machine with a 3 foot extension on the discharge end. Where space and funds permit, an extension on the discharge end of the machine and a built-in pre-wash (adds 3 feet) are very desirable. The illustration o this page is with the conveyor motor an speed reducer cover removed.



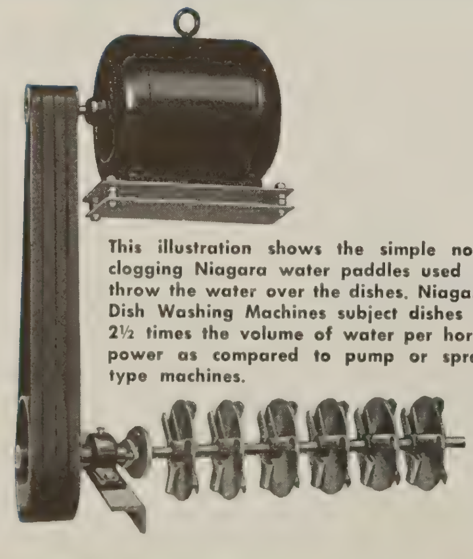
edge not only for proper draining and drying, but also for thorough washing, rinsing and final rinsing.

LARGE TANK CAPACITIES

The very large wash and rinse tank capacities of the 85B Niagara Dish Washing Machine are definitely a very great advantage, as there is naturally much less concentrated pollution in a larger volume of water than in a smaller volume of water.

DISHES SUBJECTED TO TWO AND ONE HALF TIMES THE VOLUME OF WATER

In the 85B Niagara Dish Washing Machine, as in all of the Niagara Dish Washing Machine models, the dishes are subjected to two and one-half times the volume of water per horsepower as compared to spray type machines. This is a very important feature, as it is, of course, the volume of water thrown over the dishes that accomplishes the washing job. In a machine with two and one-half times the volume of water thrown over the dishes per minute, the dishes are going to be washed more rapidly and more thoroughly and are going to heat up to a greater extent so as to dry more rapidly of their own heat after leaving the machine. The dishes are also going to be subjected to a greater degree of sterilization.



This illustration shows the simple non-clogging Niagara water paddles used to throw the water over the dishes. Niagara Dish Washing Machines subject dishes to 2½ times the volume of water per horse power as compared to pump or spray type machines.

SLOW MOVING PARTS

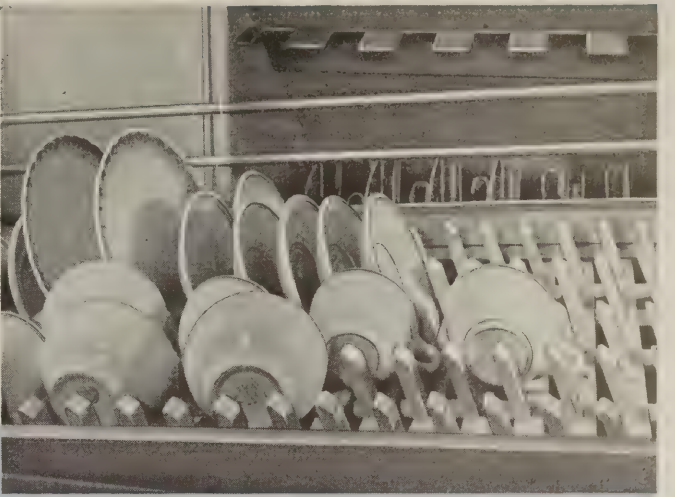
One might conclude that throwing two and one half times the volume of water over the dishes is accomplished by means of complicated and high speed parts. This is far from true, as in the Niagara machines, the moving parts make 525 revolutions per minute as compared to 1750 revolutions per minute in all spray type machines. In spray type Dish Washing Machines, the moving parts are directly connected to the 1750 r.p.m. motor and of course make 1750 revolutions per minute. In the Niagara Dish Washing Machines, the motor is mounted on top of the machine where it is away from all danger of water and moisture. The moving parts are driven by means of V-belts and make only 525 revolutions per minute.

Since slower moving parts mean longer life, the body of the Niagara machine is constructed of heavier gauge metals than used in spray type machines so that the body of the machine will last along with the slower moving parts. The tank bottom of all Niagara Dish Washing Machines is constructed either of ¼″ galv. iron or 3/16″ monel of stainless steel. The sides and top are constructed of either 10 ga. galv. iron or 12 ga. monel or stainless steel. The tank bottom and sides of spray type machines are constructed of 12 ga. galv. iron or 16 ga. monel or stainless steel, and in some cases even lighter gauges are used.

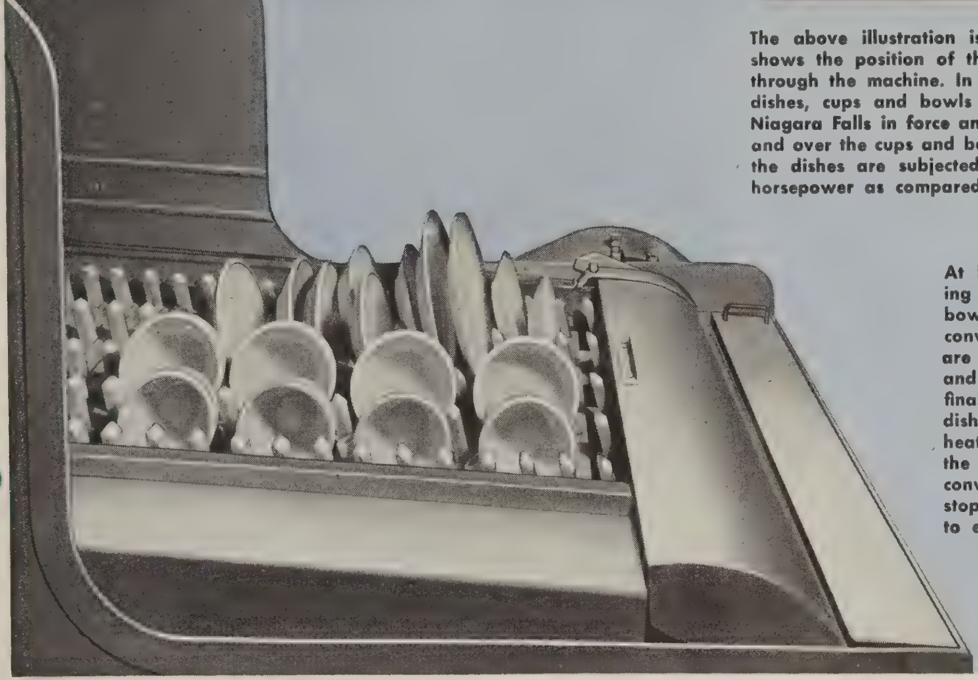
NIAGARA DISH WASHERS NOT AFFECTED BY HARD WATER

In the Niagara type Dish Washing Machines, the wash and rinse waters are thrown over the dishes by means of open type, non-clogging paddles, as illustrated. These paddles or impellers dip down into the solutions, picking them up and throwing them by centrifugal force onto the dishes with great force and volume. This great force and volume (two and one half times more volume per horsepower as compared to spray type machines), quickly strips the dishes of all food particles and cleans them thoroughly. The tremendous solid flow of water in a Niagara Dishwasher reminds one of Niagara Falls in force and volume.

In Niagara machines, the full force and volume of water is thrown directly onto the dishes. There are no frictional losses as obtained by water going through spray pipes, slots, nozzles, etc. Since the water in Niagara type Dish Washing Machines is not being sprayed through slotted pipes or nozzles, it is not necessary to continually filter the water through finely meshed strainer pans. There is nothing to clog in Niagara type Dish Washing Machines. The job of cleaning a Niagara machine is very simple, as the operator merely flushes the machine out with a short length of hose that is generally hung under one of the dish tables. There are no pipes, nozzles or complicated parts to be removed, cleaned and replaced in the Niagara machines.



The above illustration is looking into the machine and clearly shows the position of the dishes, cups and bowls as they pass through the machine. In operation, these paddles will subject the dishes, cups and bowls to a flow of water, reminding one of Niagara Falls in force and volume. The water is thrown right into and over the cups and bowls. In Niagara Dish Washing Machines, the dishes are subjected to 2½ times the volume of water per horsepower as compared to pump or spray type machines.



At left, in the Model 85B Niagara Dish Washing Machine, the various size dishes, cups and bowls are placed erect on the traveling wooden conveyor belt. In this upright position, the dishes are subjected to a "Niagara" of wash water and to a "Niagara" of rinse water, and to a final rinse. After leaving the final rinse, the dishes immediately drain and dry of their own heat. In the event a dish travels to the end of the machine without being removed from the conveyor, a simple mechanical trip automatically stops the conveyor with no damage whatsoever to even the finest china.

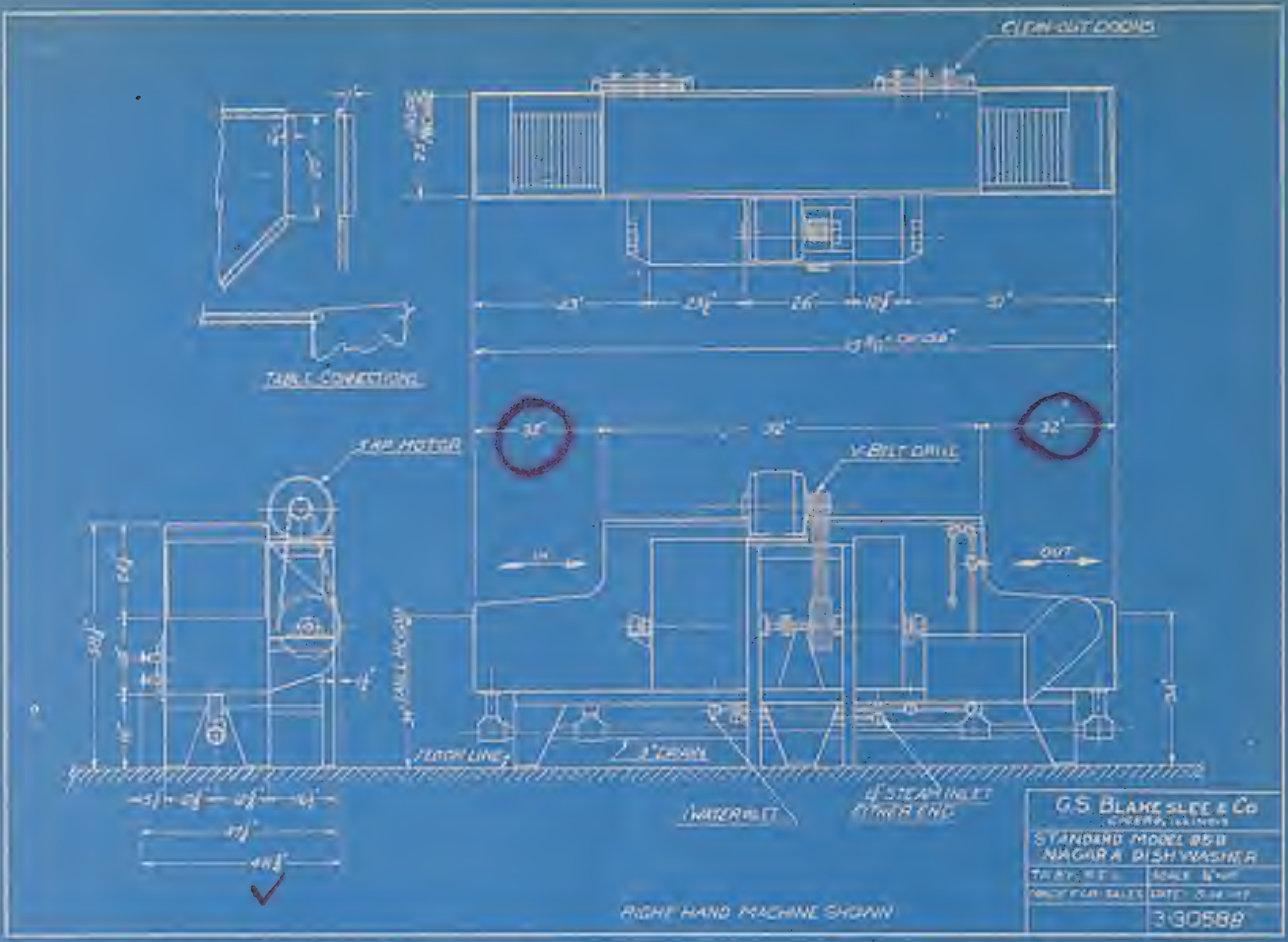
In washing cups and bowls in the 85B machine, the cups and bowls are laid on the conveyor as illustrated at the upper right. In this position the full force and volume of wash and rinse waters is thrown right into and over and around each cup and bowl. In Niagara machines cups and bowls, like the dishes, are subjected to a much greater degree of washing and rinsing due to the 2½ times larger volume of water and the fact that water is thrown right onto and into the pieces to be washed. In Niagara machines the force and volume of water is not broken up and sacrificed as is the case in flat belt and basket type machines where the water first strikes a mesh conveyor or dowels or wire mesh in a dish basket or a cup and bowl basket.

In many localities, the water has a tendency to be very hard or to contain a deposit such as lime. Water conditions will absolutely not affect the operation of a Niagara Dish Washing Machine. In a spray type dish washing machine where the water is pumped through slotted pipes or nozzles, the machine must be cleaned thoroughly and regularly to keep down food and water deposit which will, of course, lessen the efficiency of the machine. A glance at the illustration of the Niagara water paddles used to throw the water in the Niagara machines will show how impossible it is for these paddles to become effected by hard water. Hundreds of installations where the water is said to be the hardest in the world, will bear out this fact.

Where space permits, many prefer the 85B machine longer than the standard length. This preference is definitely recommended where space and funds permit as the extra length allows more space for loading and unloading and gives the dishes more time for draining and drying. The illustrations on pages 1, 2 and 3 show a machine three feet longer than standard.

When funds and space permit, an automatic pre-wash built into the Dishwashing Machine should also be considered.

Slow moving parts, two and one half times the volume of water per horsepower as compared to pump type machines, and the continuous conveyor belt that permits stacking the dishes on edge, is the secret of the Model 85B's success.



RECOMMENDED SPECIFICATION

CAPACITY: 22,000 pieces per hour.

DESIGN: Dishwasher shall be two-tank type with traveling wood conveyor belt eliminating the use of dish baskets or racks. Traveling conveyor belt shall be designed and constructed so that dishes are stacked upright to prevent chipping and rubbing and to provide thorough wash, rinse and final rinse and drainage for self-drying.

CONVEYOR: Dish Washing Machine shall be equipped with traveling wood conveyor belt which shall be constructed of selected hard maple strips with maple vertical uprights. Conveyor shall be constructed so that one slat may be instantly removed and replaced without dismantling the machine. The Conveyor shall extend beyond the enclosed part of the machine at each end so as to give ample room for the operator to load and unload and so as to allow the dishes to drain. Conveyor shall be driven by a separate ½ H.P. motor and shall travel at the rate of 8′ per minute. Vertical upright pegs shall be spaced so as to accommodate cups and bowls of the size to be washed. Conveyor shall be designed so that dishes are washed in an upright position so as to provide a thorough washing, rinsing and final rinsing, and so as to provide perfect drainage for self-drying. Conveyor shall permit the washing of 14″ x 18″ trays in an upright position.

WASH AND RINSE: Wash and rinse tanks shall be equipped with open type, non-clogging paddles, designed to throw the water from the back of the machine over and through the dishes. Paddles mounted on steel shaft, run in ball bearings and driven by quiet operating V-belts with paddle shaft making not over 525 revolutions per minute. Wash and rinse tanks shall be separated by 4″ air space. Wash and rinse tanks each to be equipped with large cleanout doors to facilitate cleaning of machine. Canvas curtains hung at entrance and exit ends of machine. Wash and rinse waters to be thrown directly onto dishes by means of open type impellers. Slotted pipes, nozzles, etc., and shall not be employed in connection with either wash or rinse.

FINAL RINSE: Final rinse to be from available hot water supply line directed on to the dishes from above and one side and turned on and off by means of a conveniently located lever when machine is not in use.

CONSTRUCTION: Dish Washing Machine shall be constructed as specified ¼″ tank steel bottom plate and 10 ga. galv. iron sides. Or, 3/16″ monel or stainless steel bottom plate and 12 ga. monel or stainless steel sides. (Specify whichever desired.)

MOTORS: Motors shall be General Electric, Century, Westinghouse or equal. Motor for wash and rinse shall be 5 H.P. (Machines with pre-wash, supplied with 7½ H.P. motor.) Conveyor motor shall be separate ½ H.P. motor.

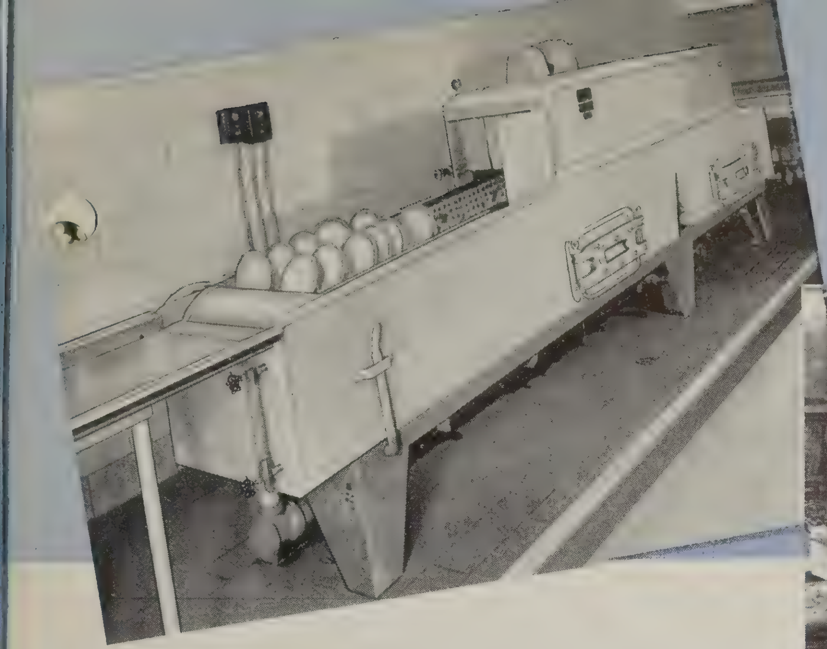
TANK CAPACITIES: Wash tank capacity shall be 135 gals. Rinse tank capacity shall be 120 gallons.

DIMENSIONS: Machine shall be 156″ long by 41″ wide x 57¼″ high and shall have a conveyor height or working level of 34″. Machine shall be from right to left or left to right operation as specified.

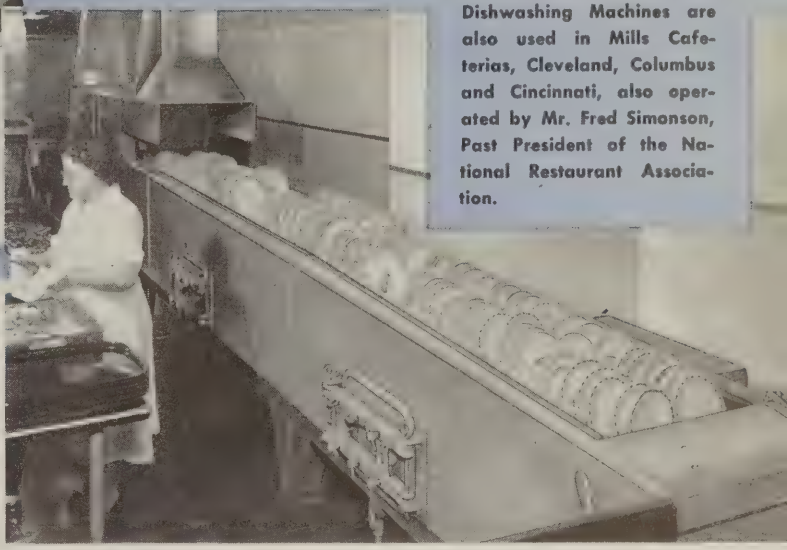
EQUIPMENT: Machine shall be furnished complete with steam injectors for wash and rinse tanks; or gas burners (steam injectors recommended in preference to gas burners for most efficient heating), two silver baskets; thermometers for wash and rinse tanks; and for final rinse, and all necessary valves.

SHIPPING WEIGHT: Machine shall have a shipping weight of approximately 4300 lbs. securely crated.

Where a built-in pre-wash and extensions on the feed or discharge end of the machine are desired, this should also be incorporated into the specifications. The price list should be consulted for other recommended extra equipment that might also be desired.



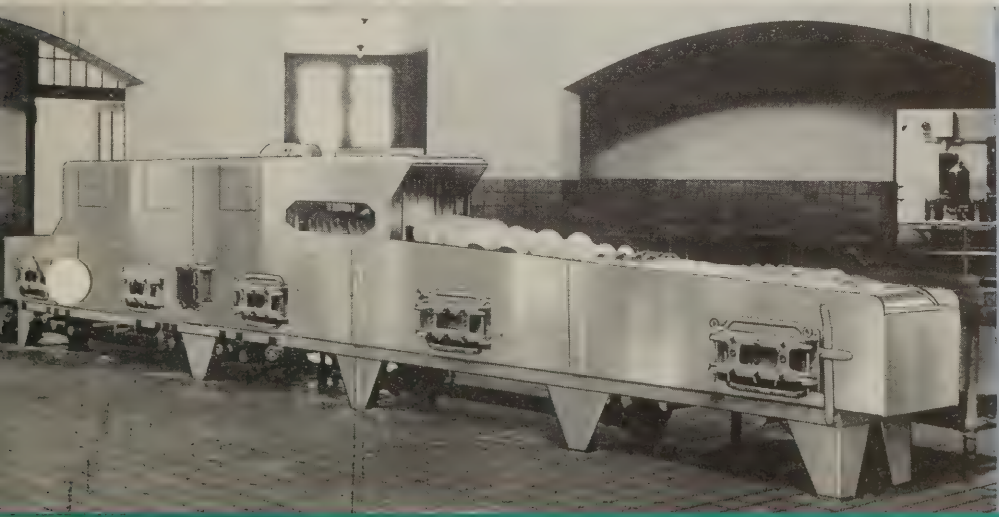
Model 85B Dashwashing Machine with 3-foot extension on discharge end of machine, installed at Cook County Nurses Home, Chicago. Where space permits, an extension on the discharge end is definitely to be recommended as it provides for a longer time for draining and drying.



Special Model 85B Dishwashing Machine with 15' extension on discharge end installed at Greenfield's Restaurant, Detroit. Model 85B Dishwashing Machines are also used in Mills Cafeterias, Cleveland, Columbus and Cincinnati, also operated by Mr. Fred Simonson, Past President of the National Restaurant Association.

USED IN NATION'S LEADING HOTELS, RESTAURANTS, CAFETERIAS, SCHOOLS, HOSPITALS, DEPARTMENT STORES AND INDUSTRIAL CAFETERIAS.

S & W Cafeterias	Charlotte, N.C., Knoxville, Tenn. Atlanta, Ga., Washington, D.C.
LaSalle Hotel	Chicago, Ill.
Myron Green Cafeteria	Kansas City, Missouri
Mills Cafeterias	Cincinnati, Columbus, Cleveland, Ohio
Greenfield's Restaurant	Detroit, Michigan
Hotel Deshler-Wallick	Columbus, Ohio
Grace Smith Cafeteria	Toledo, Ohio
Knott's Berry Place	Buena Vista, California
Duke University	Durham, North Carolina
Schensul Cafeteria	Kalamazoo, Michigan
Federal Prisons	Atlanta, Ga., Terre Haute, Ind. El Reno, Okla., etc.
Blue Boar Cafeterias	Louisville, Kentucky
Morrison Cafeterias	Tampa, Sarasota, Florida
Breakers Hotel	Atlantic City, New Jersey
Univ. of North Carolina Woman's College	Greensboro, North Carolina
Hotel Andrew Johnson	Knoxville, Tennessee
Pontiac Motor Division of General Motors	Pontiac, Michigan
Horn & Hardart Baking Co.	Philadelphia, Pennsylvania
42nd Street Cafeteria	New York City, N.Y.
Harmony Cafeterias	Chicago, Illinois
J. L. Hudson Co.	Detroit, Michigan
Marshall Field & Co.	Chicago, Illinois
Higbee Co.	Cleveland, Ohio
Roosevelt Hotel	New Orleans, Louisiana
Texas Hotel	Fort Worth, Texas
Cooley's Cupboard	Evanston, Illinois
Pere Marquette Hotel	Peoria, Illinois
J. Sterling Morton High School	Cicero, Illinois
Bureau of Engraving & Printing	Washington, D.C.
Tramor Cafeteria	St. Petersburg, Florida
Central High School	Tulsa, Oklahoma
King Edward Hotel	Toronto, Canada
John P. Harding Restaurant	Chicago, Illinois
Cook County Nurses' Home	Chicago, Illinois
Sears Roebuck & Co.	Chicago & Seattle
Hollenden Hotel	Cleveland, Ohio
Chateau Laurier Hotel	Ottawa, Canada
Robt. Simpson Co. Limited	Toronto, Canada
Forum Cafeteria	Chicago, Illinois

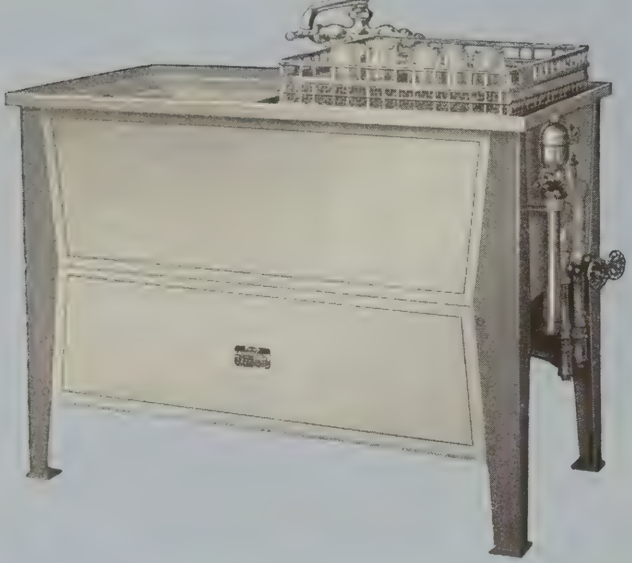


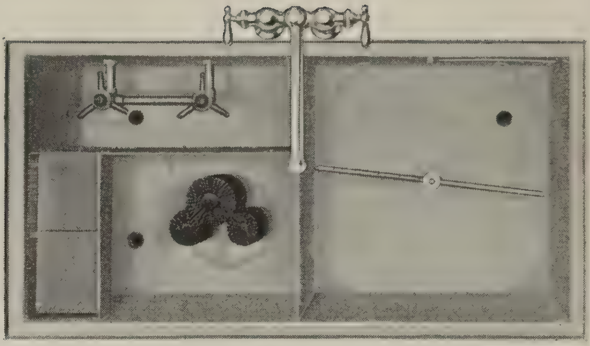
Special 30-foot long stainless steel model 85B dishwashing machine installed at the Woman's College, University of North Carolina, Greensboro, N. C. Note the special hood at the discharge end for exhausting excessive steam. This machine was built in 3 sections which were re-assembled after the machine was moved into the point where it was to be installed.

BLAKESLEE
BUILT
KITCHEN MACHINES

BLAKESLEE

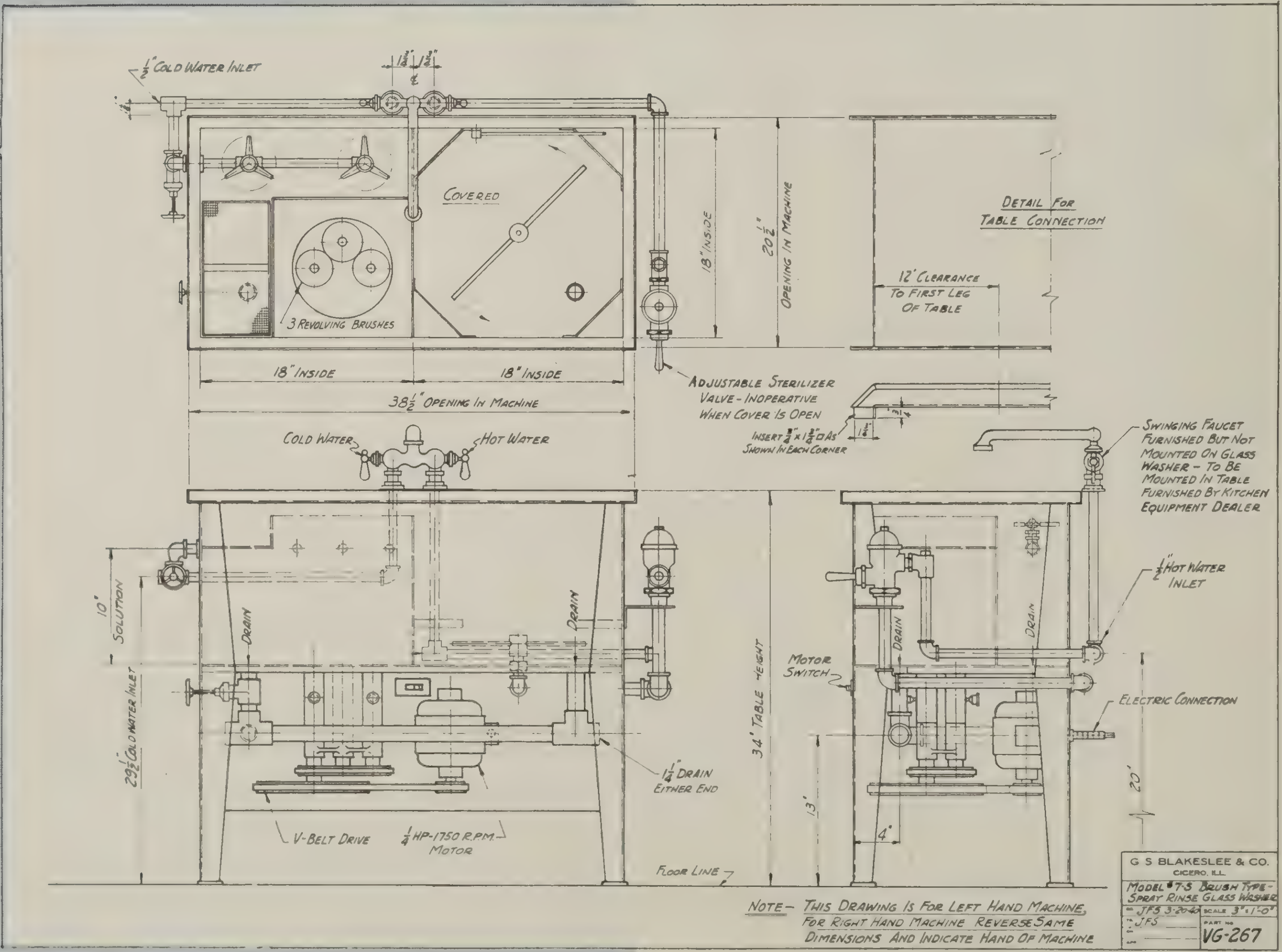
DELUXE MODEL NO. 7S VICTOR GLASS WASHING MACHINE





Washing glasses in a dishwashing machine is not recommended. Glasses should always be washed in a separate machine designed and built for glass-washing. The Blakeslee built model 7S brush type glass washing machines are designed for one purpose only—that of scrubbing and polishing all types of glassware. The three revolving brushes in the wash tank (see illustration above) subject the inside and outside of every glass to a scrubbing and polishing action that quickly removes finger prints, water spots, lipstick, lip marks and all traces of food. Just as a tooth brush is necessary to remove the film from ones teeth, a brush type glasswashing machine is necessary to properly clean glasses.

A Blakeslee-built model 7S brush type Glasswasher machine should be installed with the 85B Niagara Dishwasher machine for the exclusive job of glasswashing. The model 7S glasswasher illustrated at this point is the superior glasswasher and should be considered with the 85B Niagara dishwasher. A detailed specification sheet of the 7S glasswasher will gladly be sent on request.



Note— This Drawing Is For Left Hand Machine, For Right Hand Machine Reverse Same Dimensions And Indicate Hand Of Machine

To Serve the smaller Establishments

Niagara junior

Double Sink Dishwasher

BLAKESLEE
BUILT
KITCHEN MACHINES

G. S. BLAKESLEE & CO.

ONLY BLAKESLEE HAS THIS NIAGARA POWER PADDLE

SWIVEL FAUCET AND DOUBLE SINK

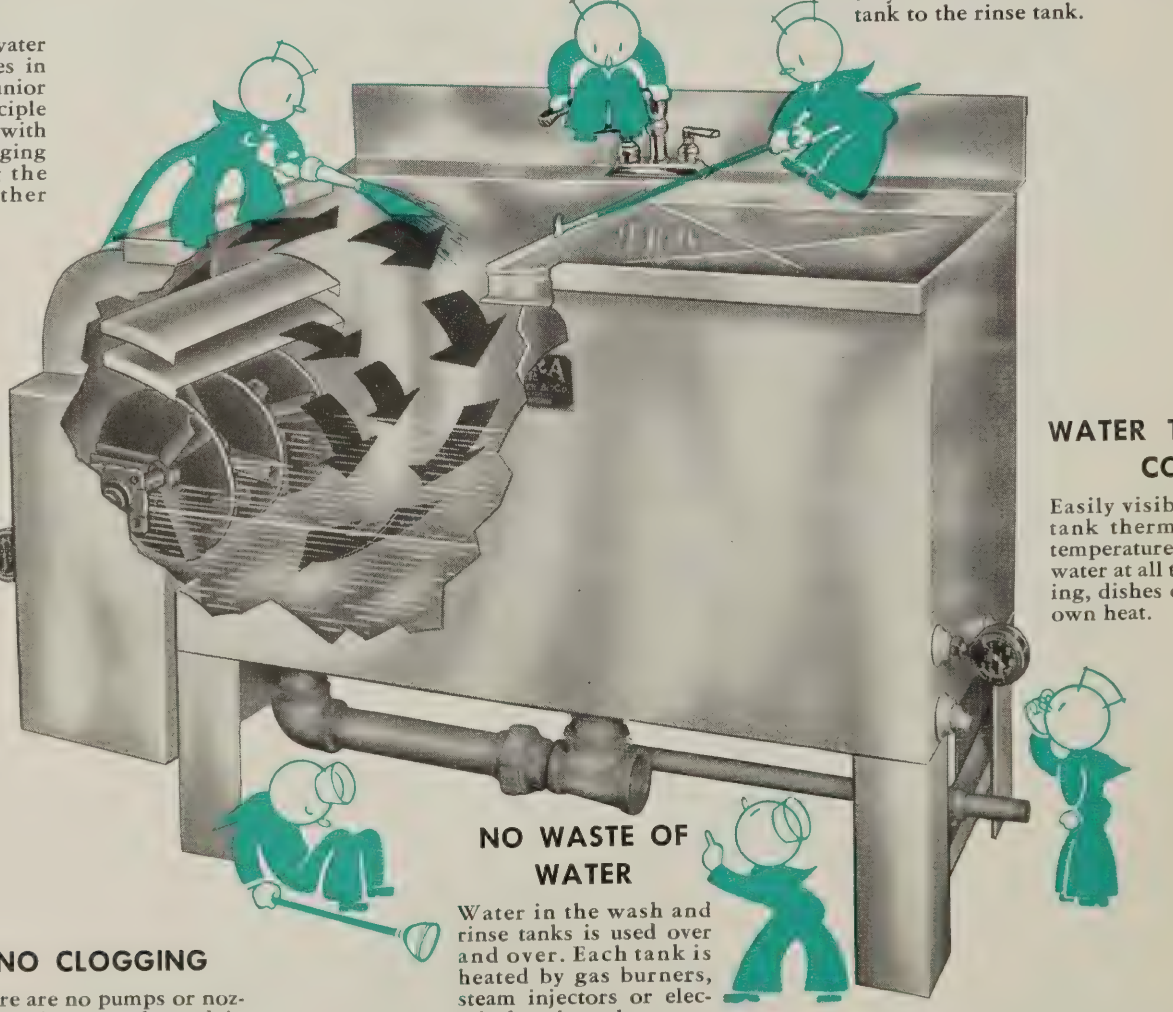
When not in use as a dishwasher, the Niagara Junior becomes an ideal double-sink.

SLIDING COVER

Easily operated sliding cover prevents any "splashing out" of wash water and provides a resting place for the racks when they are moved from the wash tank to the rinse tank.

WATER FLOODS *OVER* DISHES

A veritable torrent of water cascades *over* the dishes in the Blakeslee Niagara Junior dishwasher. This principle is not to be confused with the practice of submerging dishes and agitating the water by a pump or other means.



EXCLUSIVE NIAGARA PADDLE

This Blakeslee feature subjects dishes to 2½ times the volume of water per horse power as compared to pump or spray type machines . . . Assures more rapid, more thorough cleaning as the washing solution is thrown by centrifugal force onto the dishes.

WATER TEMPER
CONTRO

Easily visible wash
tank thermometers
temperatures of wash
water at all times . . . .
ing, dishes dry quick
own heat.

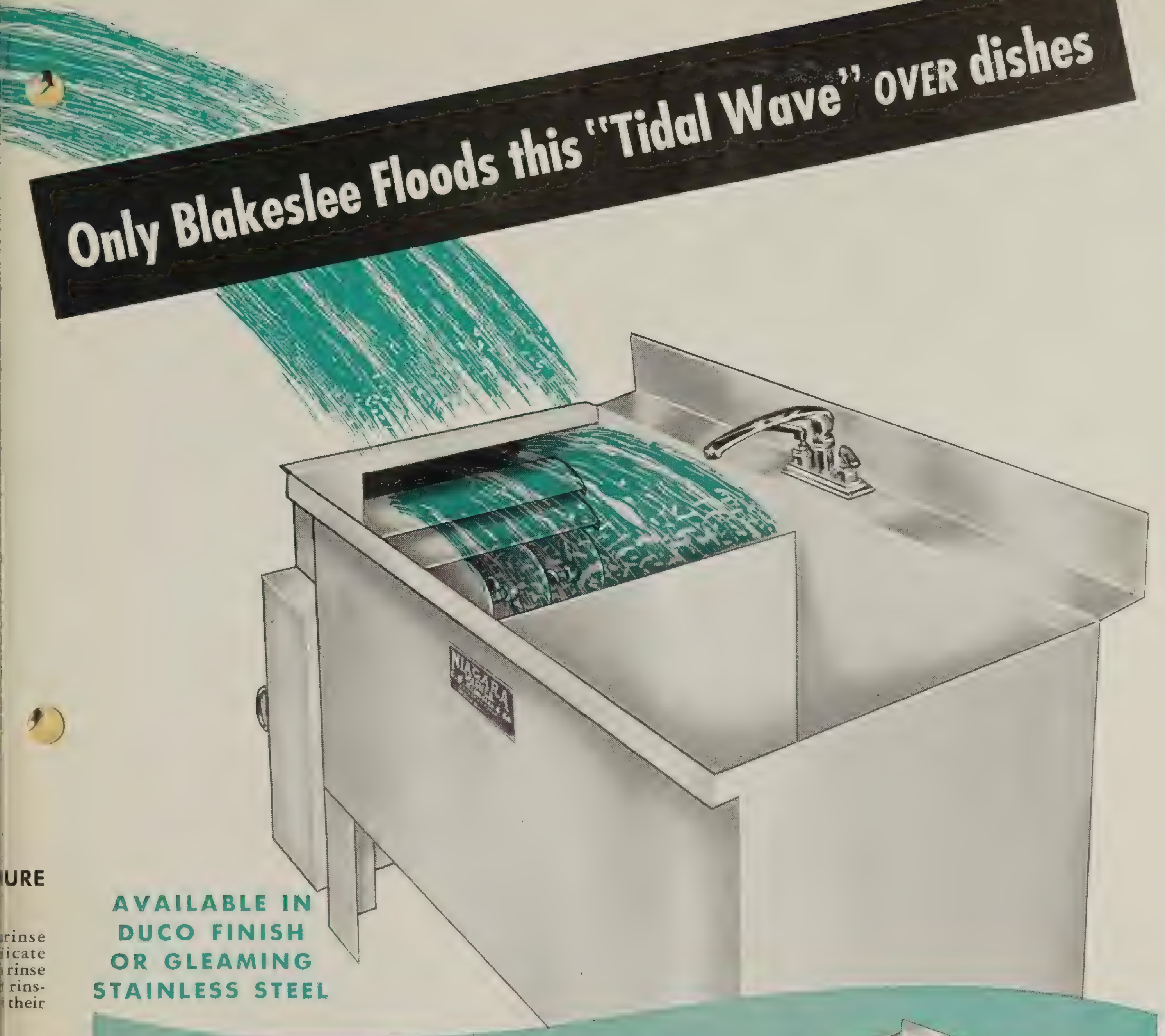
NO CLOGGING

There are no pumps or nozzles to become clogged in the Niagara Junior. The water needs no filtering through strainers. There is nothing to clog and the machine is cleaned by merely flushing with the swivel faucet.

NO WASTE OF WATER

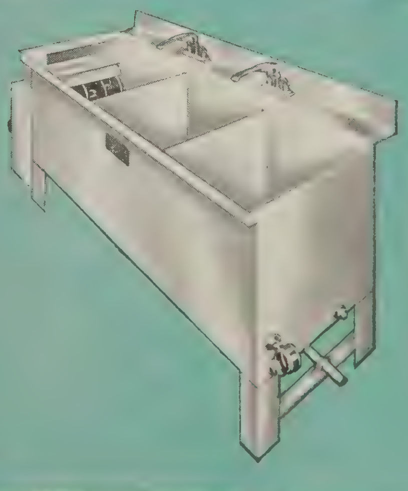
Water in the wash and rinse tanks is used over and over. Each tank is heated by gas burners, steam injectors or electric heating elements. There is no continual drain on the hot water supply.

Only Blakeslee Floods this "Tidal Wave" OVER dishes



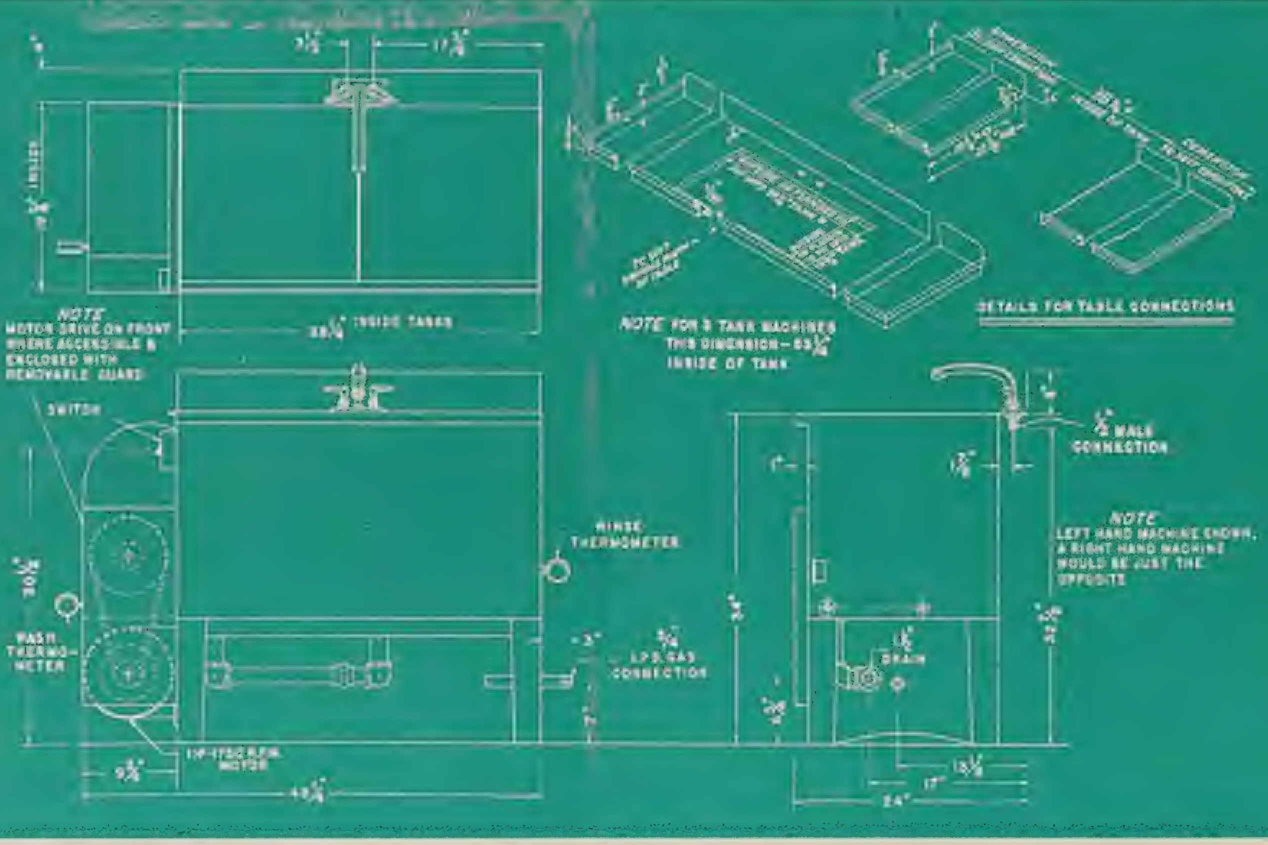
AVAILABLE IN DUCO FINISH OR GLEAMING STAINLESS STEEL

Now, for the first time, this newest Blakeslee-Built dishwasher brings the same, efficient washing principle enjoyed by large restaurants, to the establishment serving 150 persons or less per meal. It is a sink-high machine with a wash tank and a rinse tank (or two rinse tanks if desired). Each tank is heated to the proper temperature by individual gas burners, steam injectors or electric heating elements. Washing is accomplished by the same exclusive Blakeslee designed power paddle used in the large Niagara machines. This method throws a solid wall of water over and in between the vertically stacked dishes to insure thorough washing. This principle is not to be confused with the practice of submerging dishes and agitating the water around them by a pump or other means. Machines are built for right to left or left to right operation.



BLAKESLEE NIAGARA JR. DISHWASHER . . SPECIFICATIONS

(This specification can also be used for bid invitations.)

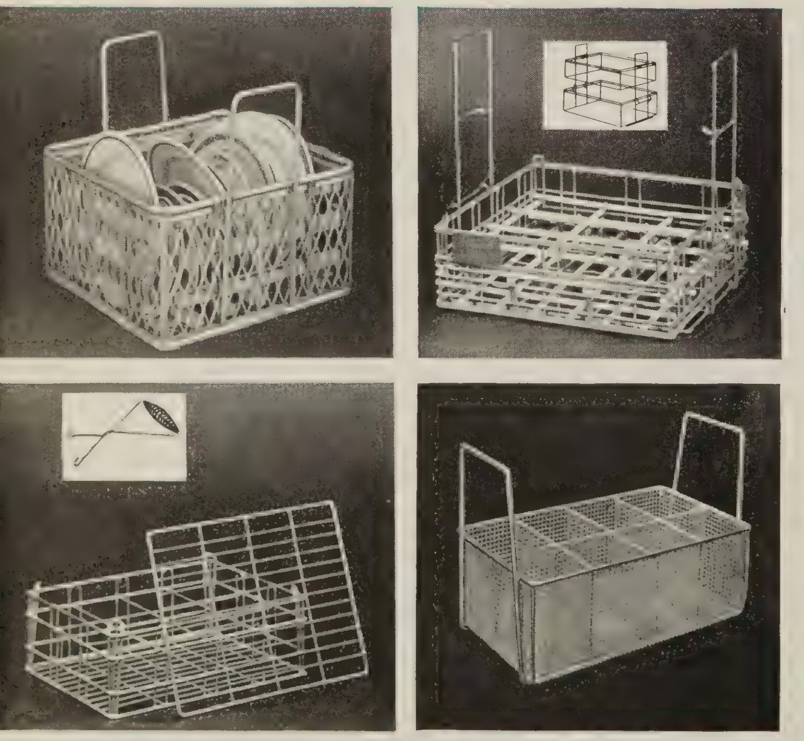


Design: Dishwashing Machine shall be of the two tank type (3 tanks also available) designed so that it can be used as a two (or three) compartment sink for pot and pan washing, etc. when not being used as a Dishwashing Machine. Dishwashing Machine shall be equipped with simple open type non-clogging paddles at the end of the wash tank which shall be designed to throw wash water over and between the vertically stacked dishes. Baskets of dishes when placed in the wash tank in position for washing shall be above the water level and the wash water shall be thrown over and through the dishes by means of the open type paddles. This principle is not to be confused with the practice of submerging dishes and agitating the water by a pump or other means. Paddle shaft shall be driven by a V-belt from a ½ H.P. General Electric, Westinghouse, Century or equal motor with simple means for adjusting belt tension. Dishes shall be rinsed and sterilized by means of submersion in the rinse compartment (or compartments). A sliding cover for the wash tank shall be a part of the machine. Wash and rinse compartments shall be heated by separate steam injectors or gas burners or electric heating elements as specified so that proper temperatures can be maintained in the respective tanks at all times. A swinging faucet providing means for mixing hot and cold water for filling and replenishing the wash and rinse tanks shall be furnished. Wash tank capacity 18 gallons. Rinse tank capacity 21 gallons. Dishwasher shall be constructed of 12 ga. galvanized iron or 16 ga. stainless steel as specified.

Dimensions: Overall length 52″. Length between dish tables 38¼″. 25½″ wide and shall have a table height or working level of 34″.

Equipment: Dishwasher shall be complete with motor, electrical switch, steam injectors or gas burners (electric heating elements supplied at extra cost when specified), wash and rinse tank thermometers, swinging faucet with means for mixing hot and cold water, 2 dish, 1 silver, 1 glass and 1 cup rack, also hook for handling glass racks and frame or cradle for handling cup racks. When specified, thermostatic temperature controls furnished for wash and rinse tanks at additional cost.

Shipping Weight: Domestic shipping weight approximately 450 lbs. Export shipping weight approximately 600 lbs.



Standard rack equipment: 2 dish, 1 silver, 1 glass, 1 cup. Additional racks are furnished at extra cost.

G. S. BLAKESLEE & CO. 1844 SOUTH 52ND AVE. CHICAGO 50, ILL.
NEW YORK • TORONTO

BLAKESLEE BUILT KITCHEN MACHINES

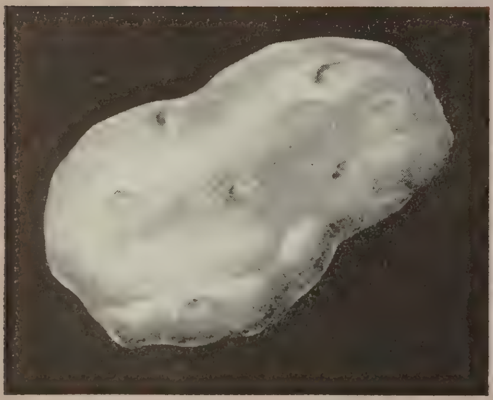
NJ550 PRINTED IN U.S.A.

STOP THROWING AWAY 1/5 OF YOUR POTATOES

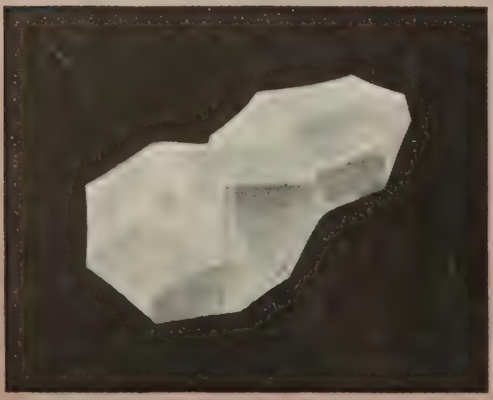
Leave the Whittling to Old Sea Dogs

A knife is suited for carving ship models and novelties but has no place in peeling potatoes and vegetables . . . hand peeling is slow and costly. Speed up your menu production and save costly man hours in the kitchen with a Blakeslee "No-Gear" peeler. They are the ultimate in streamlined functional design and engineering achievement.

Save with a BLAK
"NO-G



Blakeslee "No-Gear" peelers remove only the thin outer skin of the vegetable and saves all of the food value and flavor. Hand peeling wastes 20% of the vegetable . . . adds to your produce bills and labor costs.



SAVES 20% OF POTATOES AND VEGETABLES: For the past 50 years Blakeslee-Built Peelers have been used extensively in hotels, restaurants, hospitals, potato chip factories, canneries, etc. Peeling in a Blakeslee-Built Peeler makes possible a 20% saving in potatoes and vegetables as compared to hand peeling, not to mention the great savings in labor that are also effected.

SIDE WALL ABRASIVE: Actual tests prove that approximately 40% of the peeling is accomplished by the abrasive on the side wall of the peeling chamber. Blakeslee-Built Peelers are furnished not only with an abrasive peeling disc but also with an abrasive on the side wall of the peeling chamber. This makes possible a more rapid and thorough peeling, as in peeling potatoes and vegetables it is important that they be peeled as quickly as possible to eliminate what is commonly known as "flats".

NO GEAR DRIVE: The drive on the Blakeslee-Built Peeler might be compared to the V-belt drive on the fan on an automobile. In addition to overcoming the noisy operation that is characteristic sooner or later of all gear driven Peelers, the expense and inconvenience of replacing worn gears has also been eliminated in the Blakeslee-Built Peeler. Means has been provided for adjusting the tension on V-belts should this ever become necessary. The motor is mounted in the base of the Peeler away from all danger of water and moisture.

SHORT OR LONG LEGS: Peelers are generally installed near a floor drain with the floor pitched to the drain. Blakeslee Peelers are mounted on three legs, insuring a perfect bearing on an irregular floor, doing away with shimming up one or more legs as would be necessary on a Peeler with four legs. Where space permits, it is very desirable to have the peeled potatoes and vegetables discharge into a sink. Peelers can be furnished with long legs, at a slight extra charge, to permit direct discharge into a sink.

BLAKESLEE BUILT KITCHEN MACHINES

G. S. BLAKESLE

STREAMLINED ALUMINUM COVER

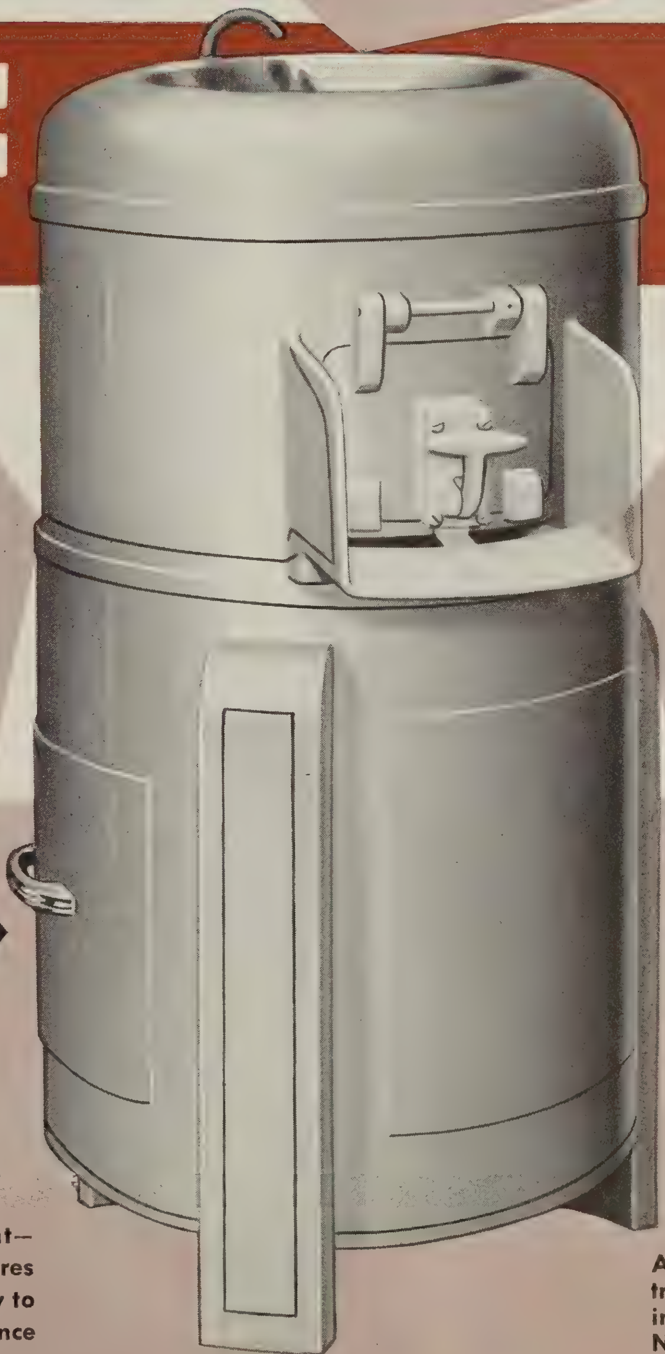
Cover is easily removed to permit removal of peeling disc and cleaning of Peeler. Water inlet complies with existing plumbing codes so that Peeler can be installed without a vacuum breaker.

ESLEE

AR PEELER"

STREAMLINED—EASY TO CLEAN

Special attention is called to the streamlined appearance and to the ease with which the Peeler is cleaned. There are no cracks or crevices in which dirt can lodge.



SIDE WALL ABRASIVE

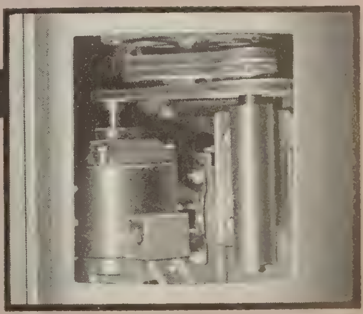
Peeler furnished not only with an abrasive peeling disc, but also with an abrasive on the side wall of the peeling chamber, which means faster and more efficient peeling.

FOUR POSITION DOOR

Chute or door opening can be adjusted to any of four positions by means of four bolts. See layouts on back of this folder. A trench in front of the door returns water to peeler chamber, eliminating rubber door gaskets.

PEEL TRAP

Furnished as standard equipment—built-in drawer type peel trap requires no additional floor space and is easy to clean. A peel trap is good insurance against stopped up drains.



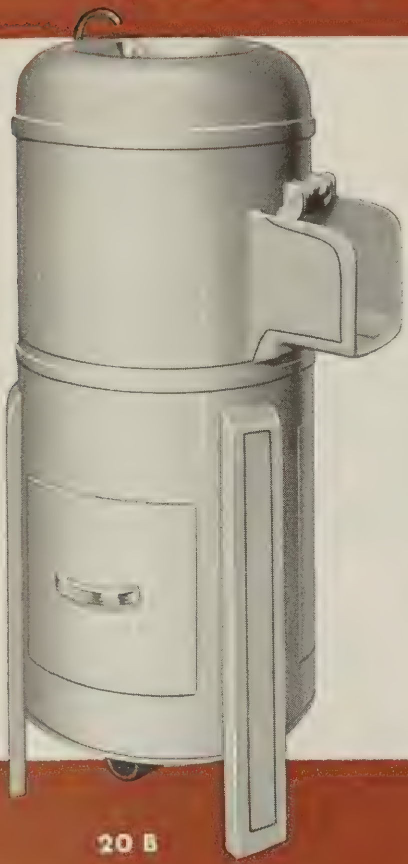
NO GEAR DRIVE

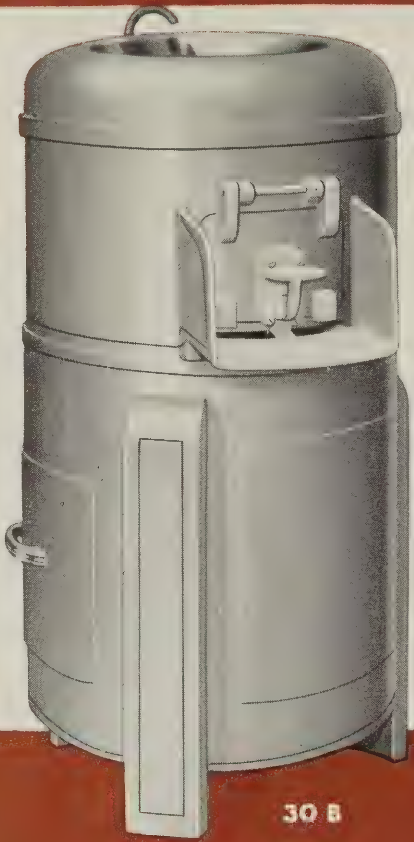
As the name "No Gear" implies, the old troublesome method of driving the peeling disc by gears has been eliminated. No gears means no noise and no expense or inconvenience in replacing worn gears.

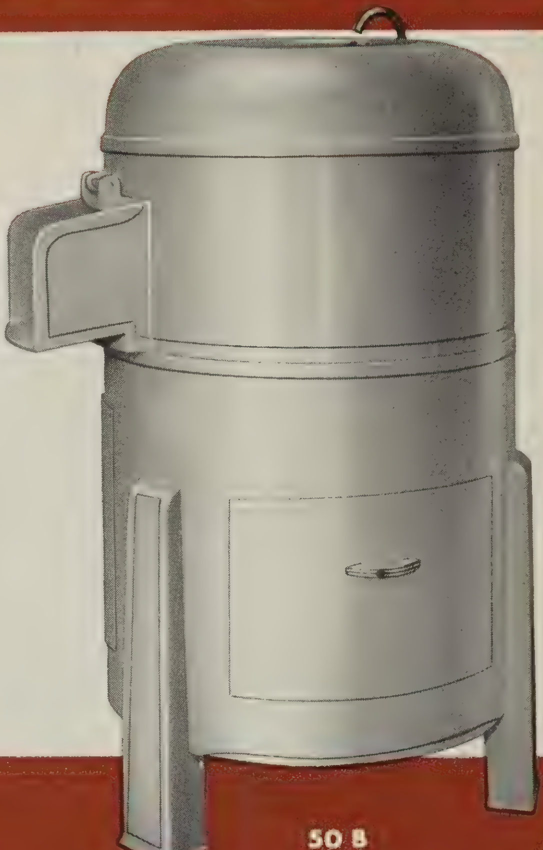
E & CO.
1844 SOUTH 52ND AVENUE
CHICAGO 50, ILLINOIS • NEW YORK • TORONTO

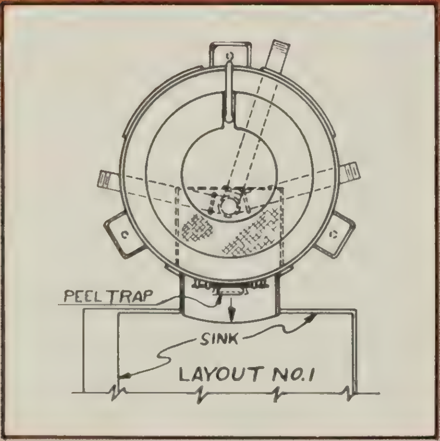
BLAKESLEE-BUILT PEELERS FOR VEGETABLES AND POTATOES

Available in Capacities of 20-30-50 Pounds per Min.

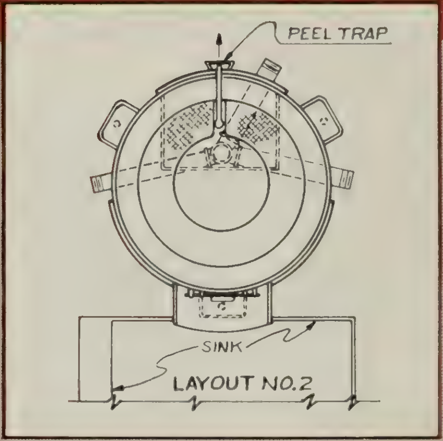

20 B

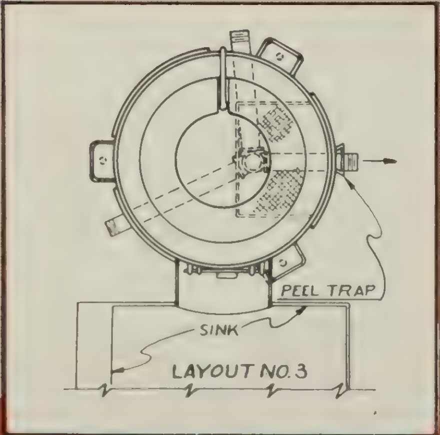

30 B


50 B

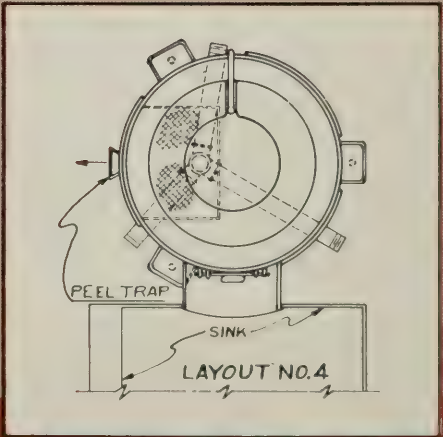


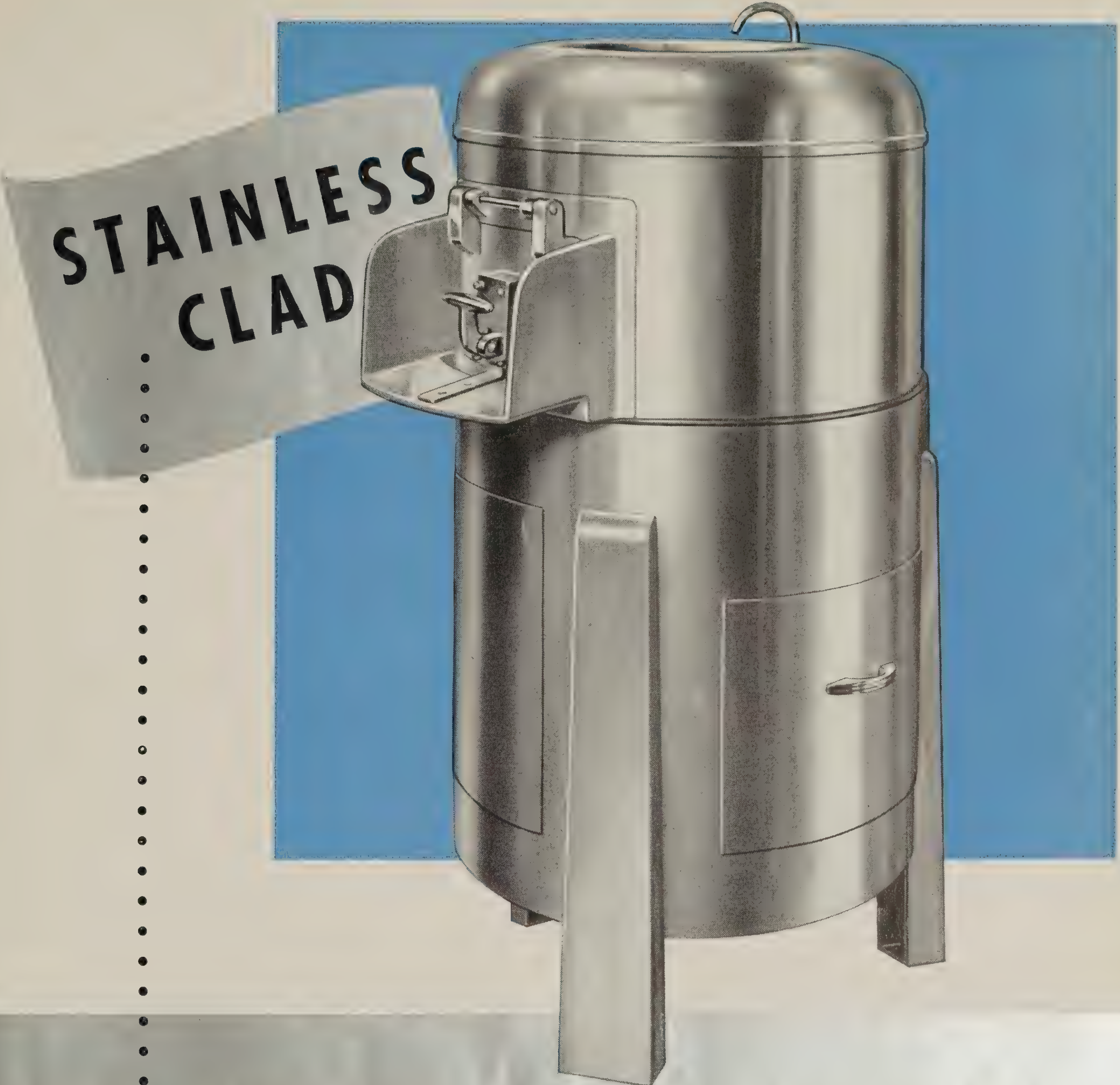
Peelers, with layouts shown here can also be installed so that door discharges at any angle desired. (Place finger or pencil point in center of Peeler shown in these layouts and revolve layout sheet to obtain other positions in which Peeler can be installed). For convenience in connecting Peeler to drain, drain connection can be made from any angle desired.





INFORMATION NECESSARY TO FILL ORDERS: (1) Advise size of Peeler wanted and layout desired. Where orders do not specify layout number, Peeler will be furnished per layout No. 1. (2) Is Peeler wanted with or without peel trap? (3) Is standard height Peeler wanted or long legged Peeler for direct discharge into sink? (Slight extra charge for long legs.) (4) Advise voltage, cycle and phase of motor.





BLAKESLEE-BUILT NO-GEAR PEELERS

. . . Now smartly streamlined and Stainless Clad (not merely a standard peeler enclosed in light gauge sheets of stainless steel). The unusual beauty of their space-saving design is greatly enhanced by gleaming stainless clad finish . . . will not chip or corrode. The lustrous finish is easily kept clean and bright. Blakeslee NO GEAR Peelers are made of heavy gauge Stainless Clad, with stainless comprising 20% of the thickness. Parts such as the removable cover, are made of highly polished aluminum to blend in with the stainless beauty, thus giving them lighter weight for easy handling.

SINCE BLAKESLEE BUILT KITCHEN MACHINES 1880

Form SP649—200M
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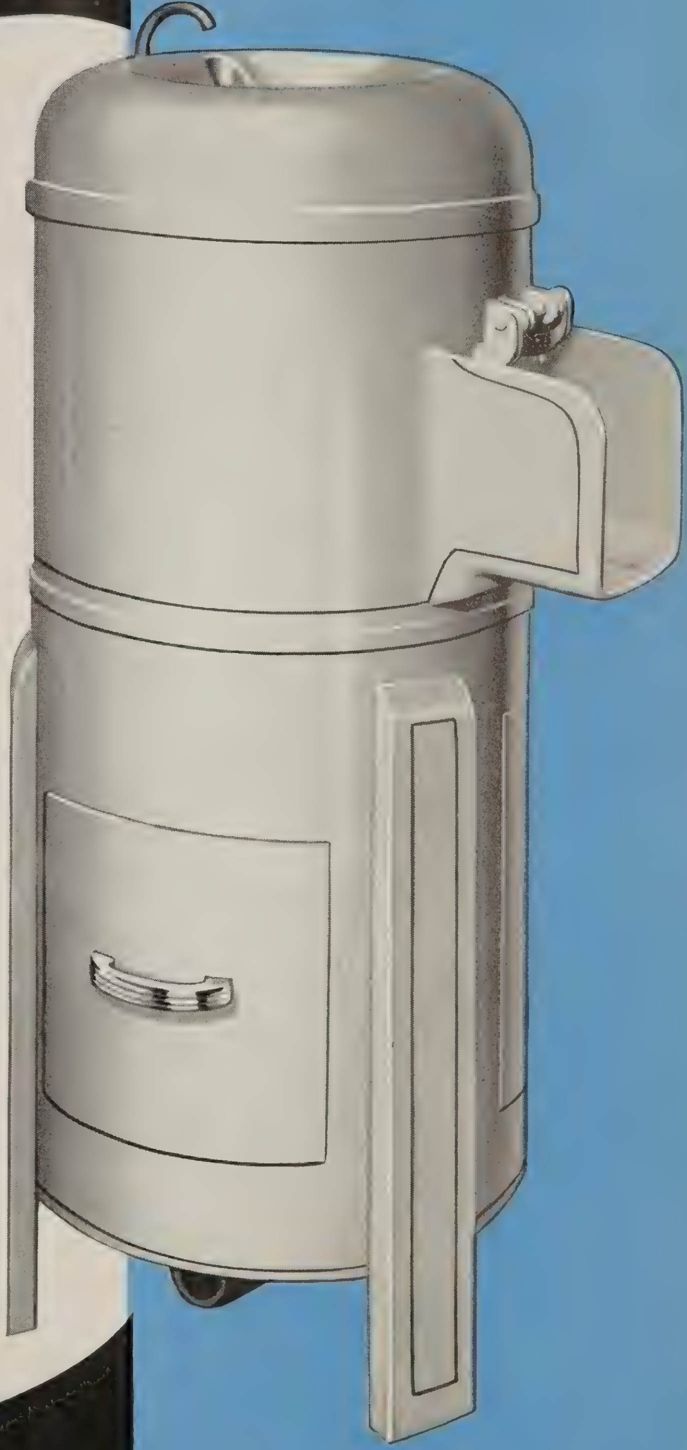
BLAKESLEE-BUILT NO-GEAR POTATO AND VEGETABLE PEELER . . . MODEL 20B



Capacity: 20 pounds per minute.

Design and Construction: Capable of peeling all sizes of new and old potatoes, beets, carrots, turnips, etc. Peeling chamber furnished with abrasive on side wall and peeling disc. (Side wall abrasive is very important as centrifugal force throws potatoes and vegetables to outside of peeling chamber and makes possible fast peeling, which means less waste and the elimination of what is commonly known as "flats".) Peeler of very compact design, occupying a circular floor space 22½" in diameter.

Peeling Disc: Top surface of 13¾" diameter peeling disc completely and uniformly covered with genuine carborundum. Peeling disc driven by multi V-belts with simple means of adjusting tension should adjustment be necessary. (Multi V-belt drive and the resulting complete elimination of gears is a very outstanding feature. Principle of drive is the same as the drive on the fan of an automobile which functions throughout the life of the car without trouble or attention. No gears mean quiet operation and no inconvenience and costly gear replacement.)

Peeling Cylinder: For fast efficient peeling the side wall of the peeling chamber furnished with an abrasive in addition to the abrasive peeling disc. Peeling chamber including discharge door can be adjusted to any one of four positions, making Peeler adaptable to any location.

Door: Equipped with automatic and positive lock, simple and fool proof in design. Trap in front of door catches any water seeping through door and returns water to peeling chamber for drainage to sewer—this design does away with rubber gaskets which wear and deteriorate and require frequent replacement.

Motor: ¼ H.P., General Electric, Century, Westinghouse, or equal, grease packed ball bearing motor mounted in base of Peeler away from all danger of water and moisture.

Discharge Door: Standard discharge door 29½" above floor. When specified, Peeler furnished with extra long legs, at slight extra charge, for direct discharge into sink. Peeler mounted on three legs, insuring perfect bearing on irregular floor.

Peel Trap: Built in drawer type trap requiring no additional floor space furnished, when specified, at slight extra cost.

Weights and Dimensions: Domestic—Net weight 340 lbs.; Shipping weight 425 lbs. Export—Net weight 340 lbs.; Shipping weight 510 lbs. Export Box dimensions—28" x 30" x 50".

SINCE BLAKESLEE BUILT KITCHEN MACHINES 1880

NOTE: To architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations by merely inserting the words "Peeler shall be" or "shall be".

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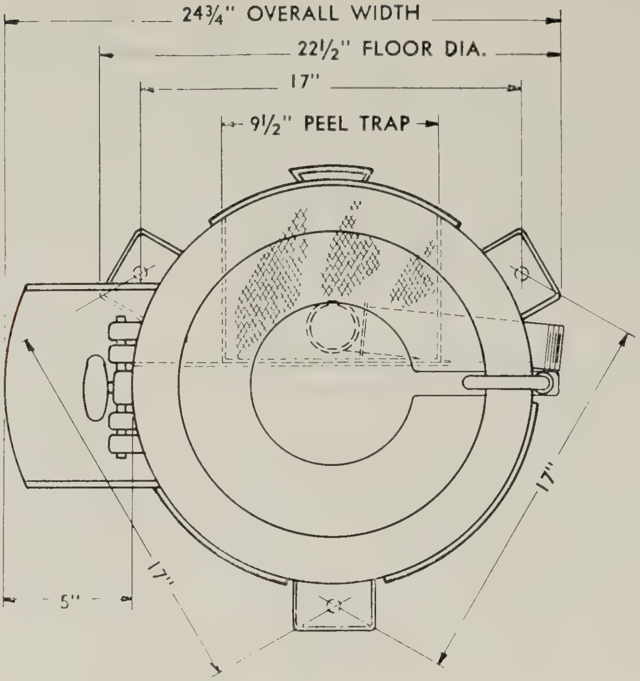
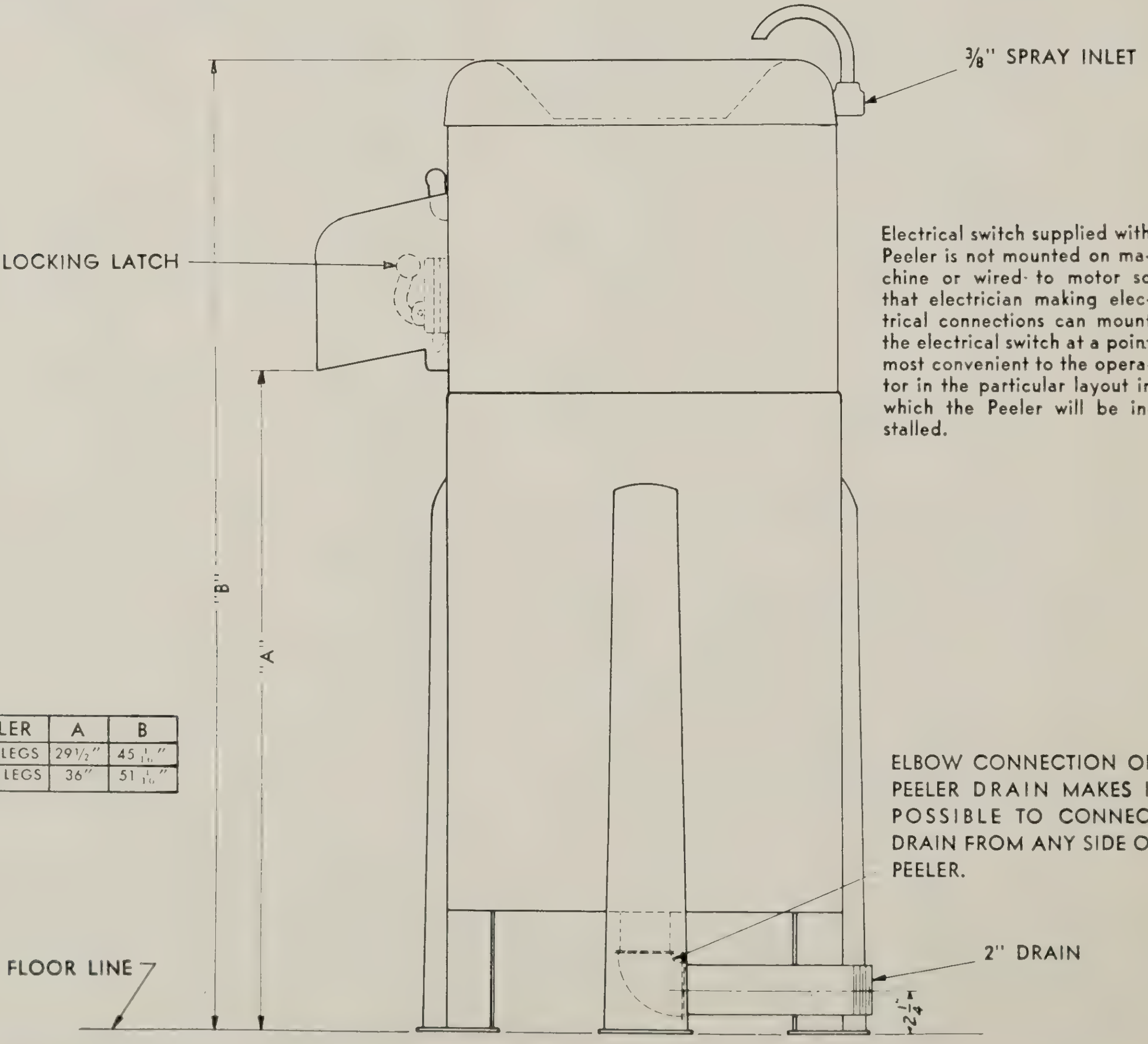
BLAKESLEE BUILT KITCHEN MACHINES

20-B NO-GEAR POTATO PEELER



Chute or door opening can be adjusted to any one of four positions. See special literature showing layouts 1, 2, 3 and 4. The location of chute or door opening can be very easily changed at any time desired by removing the peeling disc by removing the nuts on the four bolts that run through the outer peeling wall. When these four nuts have been removed, the outer peeling wall can be lifted and turned so as to change the location of the chute or door opening.



Electrical switch supplied with Peeler is not mounted on machine or wired to motor so that electrician making electrical connections can mount the electrical switch at a point most convenient to the operator in the particular layout in which the Peeler will be installed.

PEELER	A	B
LOW LEGS	29½"	45 1/16"
HIGH LEGS	36"	51 1/16"

ELBOW CONNECTION ON PEELER DRAIN MAKES IT POSSIBLE TO CONNECT DRAIN FROM ANY SIDE OF PEELER.

Form 20PP-LS200M-6-49

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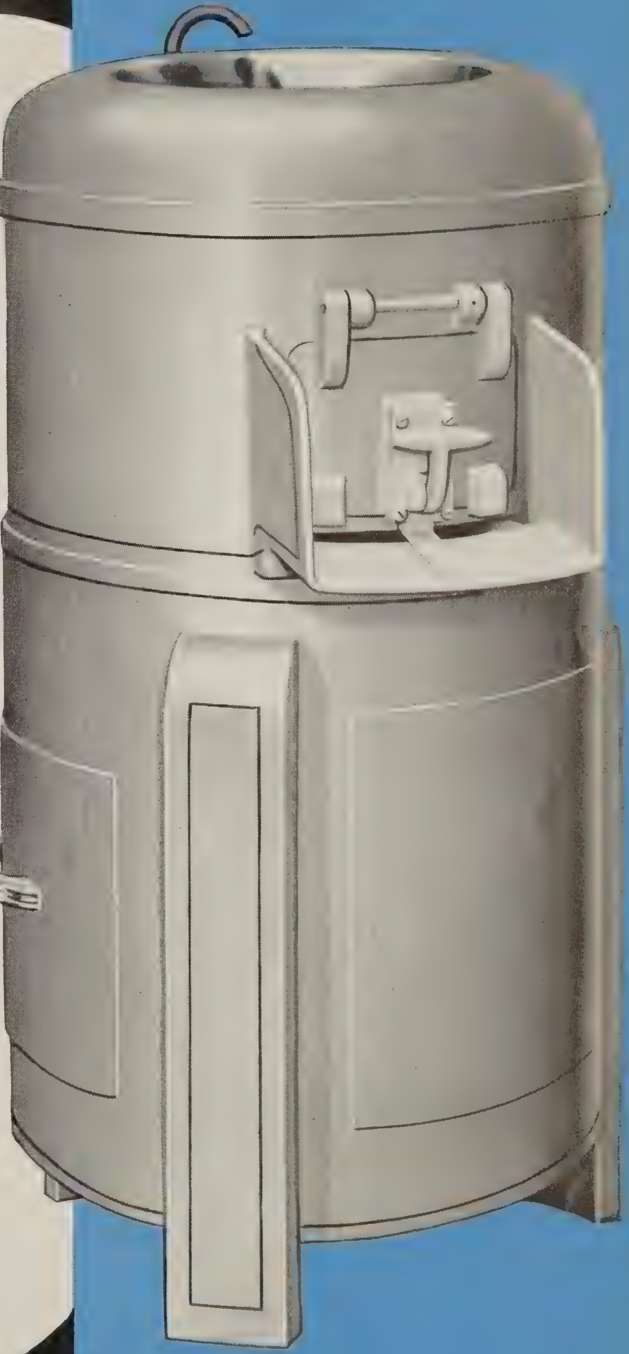
BLAKESLEE-BUILT NO-GEAR POTATO AND VEGETABLE PEELER . . . MODEL 30B



Capacity: 30 pounds per minute.

Design and Construction: Capable of peeling all sizes of new and old potatoes, beets, carrots, turnips, etc. Peeling chamber furnished with abrasive on side wall and peeling disc. (Side wall abrasive is very important as centrifugal force throws potatoes and vegetables to outside of peeling chamber and makes possible fast peeling, which means less waste and the elimination of what is commonly known as "flats".) Peeler of very compact design, occupying a circular floor space 26⅛″ in diameter.

Peeling Disc: Top surface of 16⅝″ diameter peeling disc completely and uniformly covered with genuine carborundum. Peeling disc driven by multi V-belts with simple means of adjusting tension should adjustment be necessary. (Multi V-belt drive and the resulting complete elimination of gears is a very outstanding feature. Principle of drive is the same as the drive on the fan of an automobile which functions throughout the life of the car without trouble or attention. No gears mean quiet operation and no inconvenience and costly gear replacement.)

Peeling Cylinder: For fast efficient peeling the side wall of the peeling chamber furnished with an abrasive in addition to the abrasive peeling disc. Peeling chamber including discharge door can be adjusted to any one of four positions, making Peeler adaptable to any location.

Door: Equipped with automatic and positive lock, simple and fool proof in design. Trap in front of door catches any water seeping through door and returns water to peeling chamber for drainage to sewer—this design does away with rubber gaskets which wear and deteriorate and require frequent replacement.

Motor: ½″ H.P., General Electric, Century, Westinghouse, or equal, grease packed ball bearing motor mounted in base of Peeler away from all danger of water and moisture.

Discharge Door: Standard discharge door 29½″ above floor. When specified, Peeler furnished with extra long legs, at slight extra charge, for direct discharge into sink. Peeler mounted on three legs, insuring perfect bearing on irregular floor.

Peel Trap: Built in drawer type trap requiring no additional floor space furnished, when specified, at slight extra cost.

Weights and Dimensions: Domestic—Net weight 450 lbs.; Shipping weight 550 lbs. Export—Net weight 450 lbs.; Shipping weight 625 lbs. Export Box dimensions—35″ x 30″ x 48″.

SINCE BLAKESLEE BUILT KITCHEN MACHINES 1880

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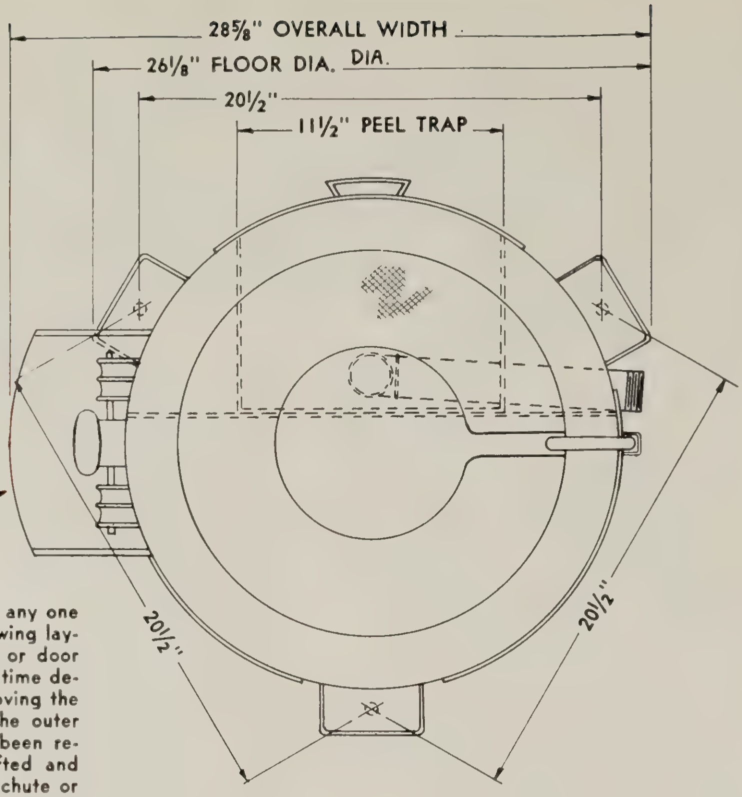
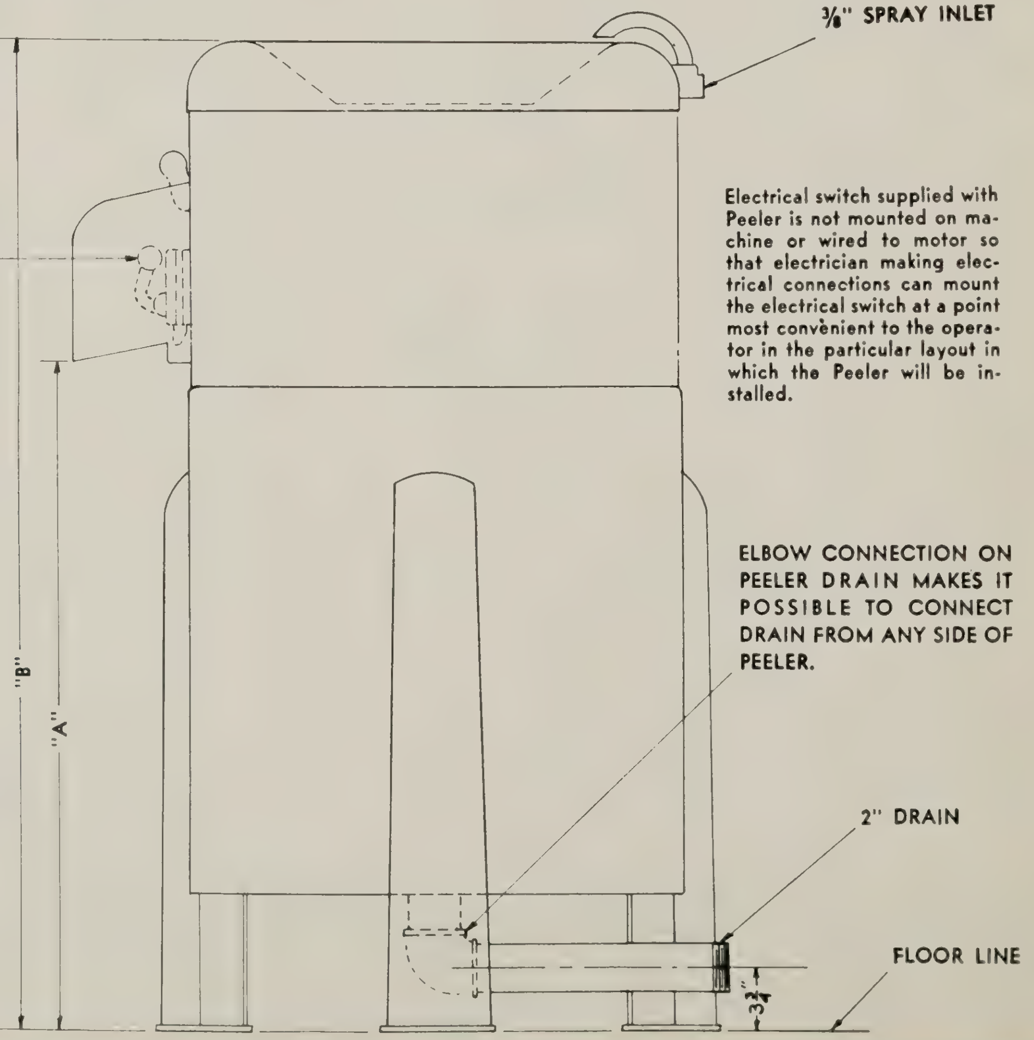
BLAKESLEE BUILT KITCHEN MACHINES

30-B NO-GEAR POTATO PEELER



Chute or door opening can be adjusted to any one of four positions. See special literature showing layouts 1, 2, 3 and 4. The location of chute or door opening can be very easily changed at any time desired by removing the peeling disc by removing the nuts on the four bolts that run through the outer peeling wall. When these four nuts have been removed, the outer peeling wall can be lifted and turned so as to change the location of the chute or door opening.



Electrical switch supplied with Peeler is not mounted on machine or wired to motor so that electrician making electrical connections can mount the electrical switch at a point most convènient to the operator in the particular layout in which the Peeler will be installed.

ELBOW CONNECTION ON PEELER DRAIN MAKES IT POSSIBLE TO CONNECT DRAIN FROM ANY SIDE OF PEELER.

PEELER	"A"	"B"
LOW LEGS	29½″	44 1/16″
HIGH LEGS	36″	50 9/16″

Form 30PP-LS200M-6-49

Printed in U.S.A.

BLAKESLEE-BUILT
NO-GEAR POTATO AND VEGETABLE PEELER . . . MODEL 50B

Capacity: 50 pounds per minute.

Design and Construction: Capable of peeling all sizes of new and old potatoes, beets, carrots, turnips, etc. Peeling chamber furnished with abrasive on side wall and peeling disc. (Side wall abrasive is very important as centrifugal force throws potatoes and vegetables to outside of peeling chamber and makes possible fast peeling, which means less waste and the elimination of what is commonly known as "flats".) Peeler of very compact design, occupying a circular floor space 29″ in diameter.

Peeling Disc: Top surface of 20½″ diameter peeling disc completely and uniformly covered with genuine carborundum. Peeling disc driven by multi V-belts with simple means of adjusting tension should adjustment be necessary. (Multi V-belt drive and the resulting complete elimination of gears is a very outstanding feature. Principle of drive is the same as the drive on the fan of an automobile which functions throughout the life of the car without trouble or attention. No gears mean quiet operation and no inconvenience and costly gear replacement.)

Peeling Cylinder: For fast efficient peeling the side wall of the peeling chamber furnished with an abrasive in addition to the abrasive peeling disc. Peeling chamber including discharge door can be adjusted to any one of four positions, making Peeler adaptable to any location.

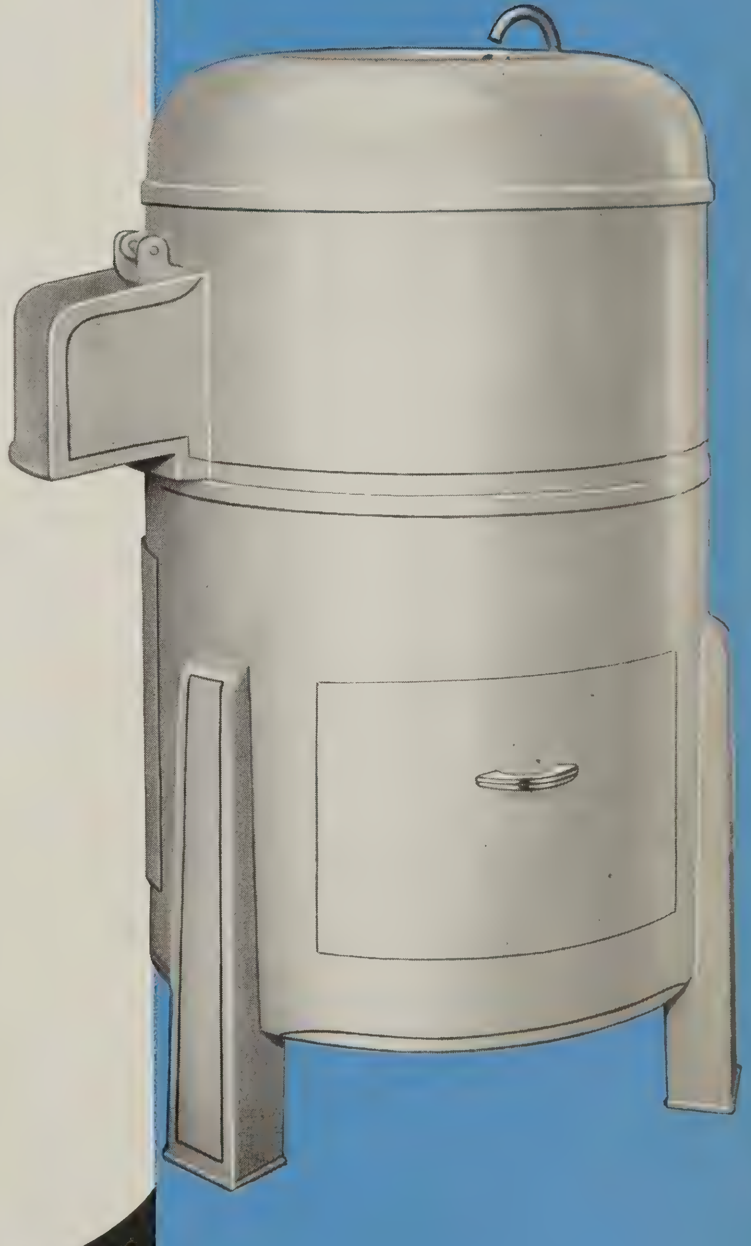
Door: Equipped with automatic and positive lock, simple and fool proof in design. Trap in front of door catches any water seeping through door and returns water to peeling chamber for drainage to sewer—this design does away with rubber gaskets which wear and deteriorate and require frequent replacement.

Motor: ¾″ H.P., General Electric, Century, Westinghouse, or equal, grease packed ball bearing motor mounted in base of Peeler away from all danger of water and moisture.

Discharge Door: Standard discharge door 29½″ above floor. When specified, Peeler furnished with extra long legs, at slight extra charge, for direct discharge into sink. Peeler mounted on three legs, insuring perfect bearing on irregular floor.

Peel Trap: Built in drawer type trap requiring no additional floor space furnished, when specified, at slight extra cost.

Weights and Dimensions: Domestic—Net weight 540 lbs.; Shipping weight 660 lbs. Export—Net weight 540 lbs.; Shipping weight 740 lbs. Export Box dimensions—40″ x 33″ x 49″



SINCE BLAKESLEE BUILT KITCHEN MACHINES 1880

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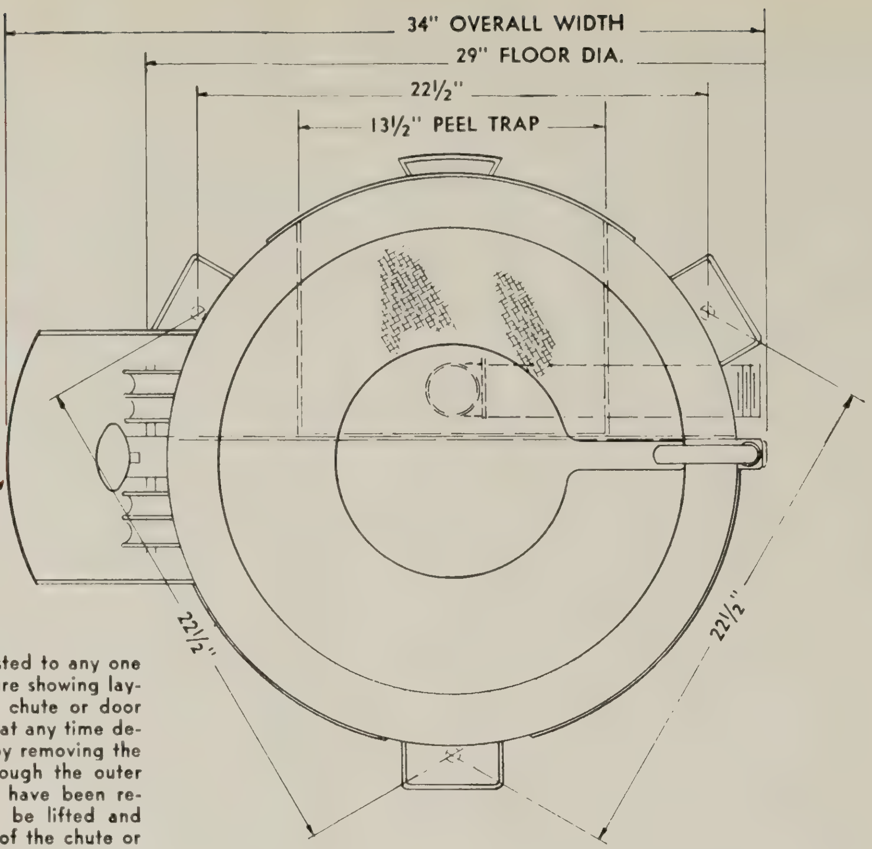
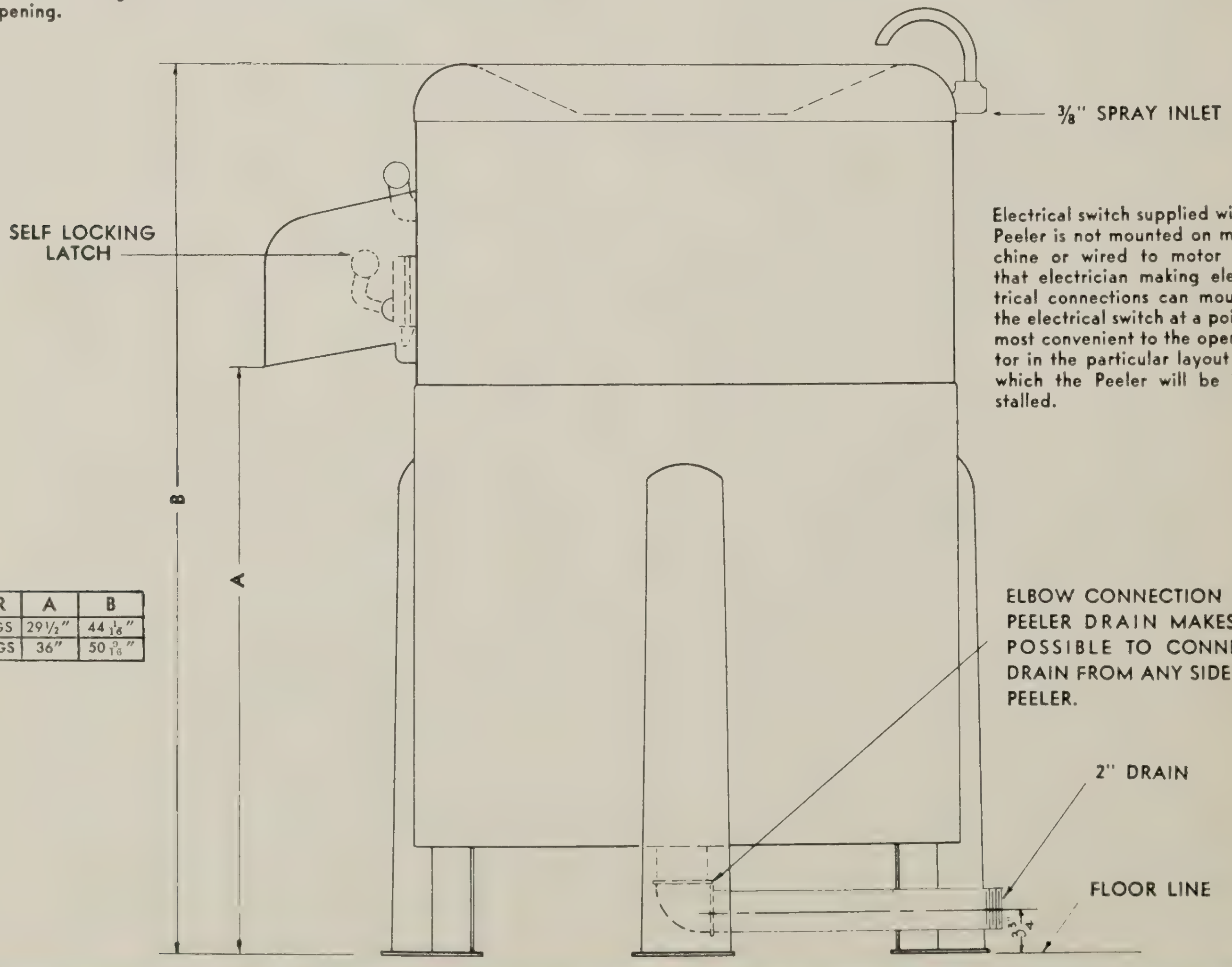
BLAKESLEE BUILT KITCHEN MACHINES

50-B NO-GEAR POTATO PEELER



Chute or door opening can be adjusted to any one of four positions. See special literature showing layouts 1, 2, 3 and 4. The location of chute or door opening can be very easily changed at any time desired by removing the peeling disc by removing the nuts on the four bolts that run through the outer peeling wall. When these four nuts have been removed, the outer peeling wall can be lifted and turned so as to change the location of the chute or door opening.



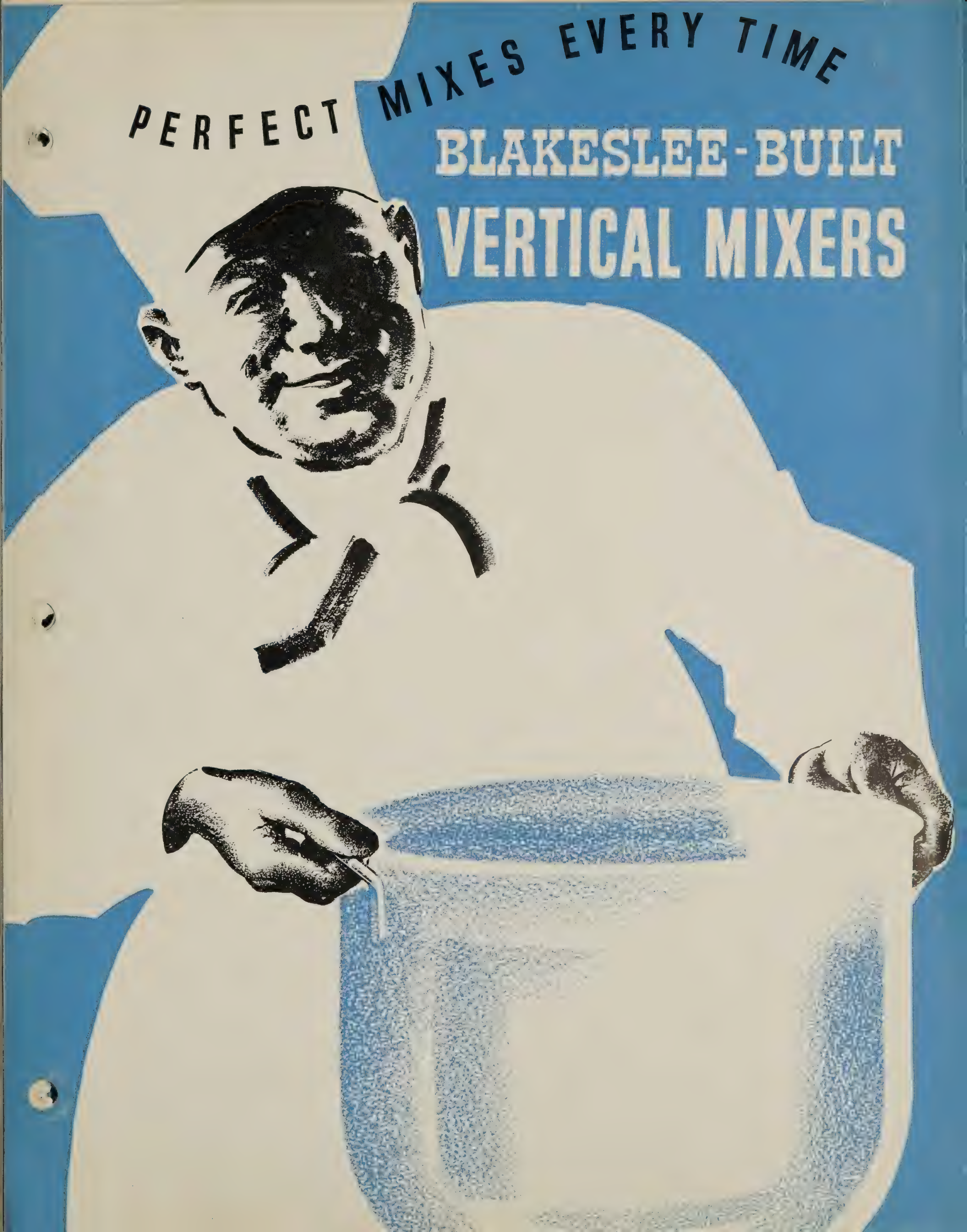
Electrical switch supplied with Peeler is not mounted on machine or wired to motor so that electrician making electrical connections can mount the electrical switch at a point most convenient to the operator in the particular layout in which the Peeler will be installed.

PEELER	A	B
LOW LEGS	29½"	44 1/16"
HIGH LEGS	36"	50 9/16"

ELBOW CONNECTION ON PEELER DRAIN MAKES IT POSSIBLE TO CONNECT DRAIN FROM ANY SIDE OF PEELER.

Form 50PP-LS200M-6-49

Printed in U.S.A.



BLAKESLEE-BUILT VERTICAL MIXERS

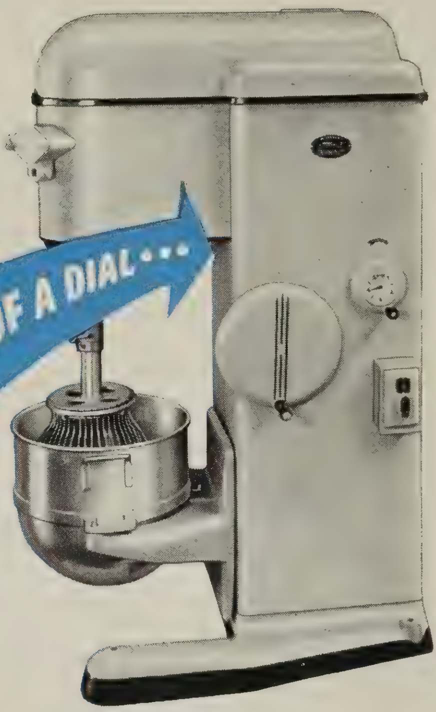
STOP SHIFTING GEARS!

Grrrrr
Grrrrr!
Grrrr!

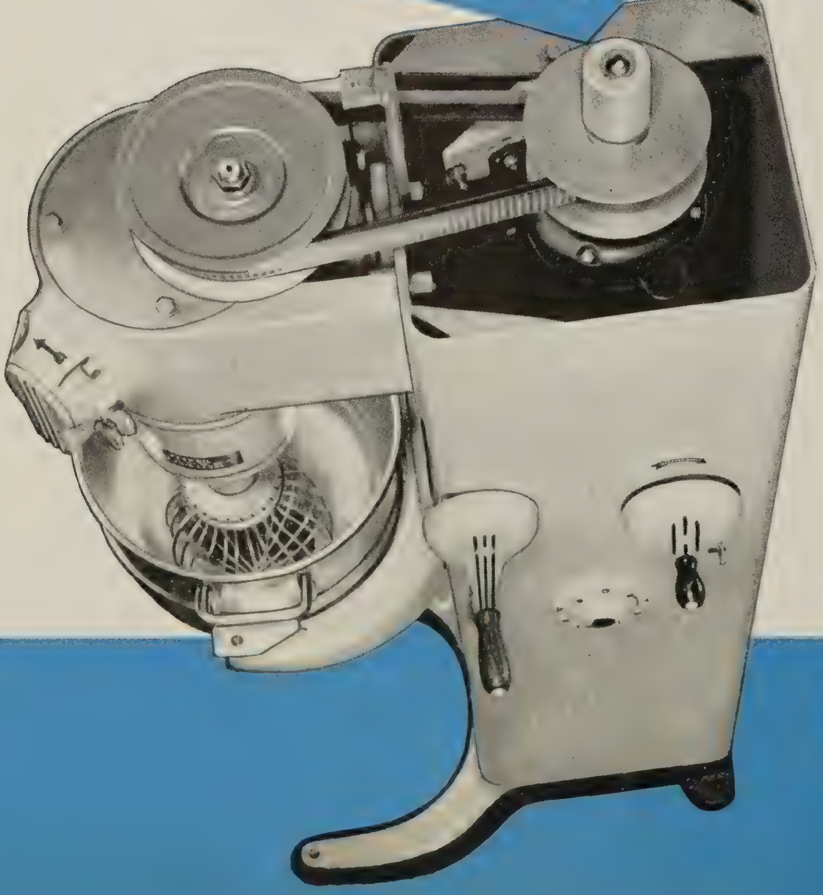
ANY SPEED . . . AT THE TURN OF A DIAL . . .

The old gear shift method with only three or four speeds is outmoded by the new, modern, streamlined Blakeslee-Built Mixer. Think of it! Now you can get ANY speed desired between high and low by the simple turn of a hand wheel. The speed of the beater is increased or decreased as you please and just as much as you please—no more—no less—no in-between, but the "just right" speed. Imagine an oven with only three or four set temperatures as compared to an oven with variable degrees of temperature.

Visualize an automobile capable of only three speeds—20, 40 and 60 miles per hour—and one that had to be stopped and started every time the speed was changed. There is a perfect speed for the mixing of all ingredients. Blakeslee-Built Mixers provide *any speed* desired between high and low and provide a "just right" speed for any recipe.



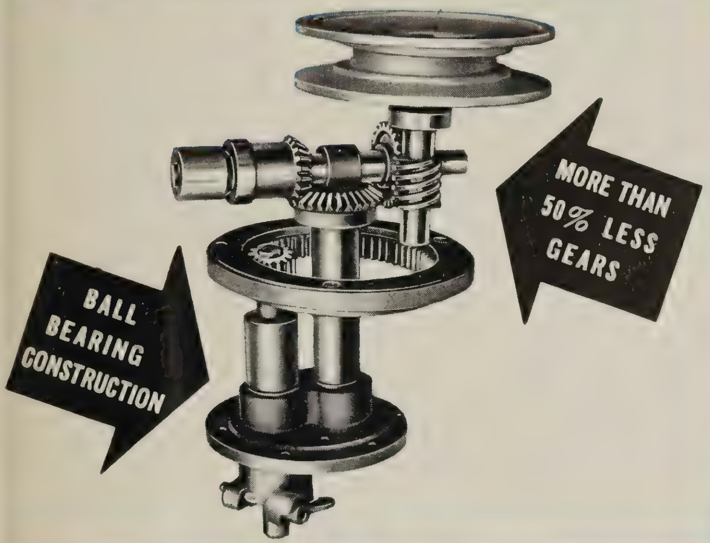
Blakeslee-Built Mixers have made history—history because these new Mixers are years ahead in engineering and design. Note the practical streamlined design and visualize the ease with which the Mixer is cleaned at the end of each day's operation. It is important to the life of a Mixer and to perfect mixing to keep the batter in a mixing action. When the mixing continues as the beater speeds are changed, the strain on the Mixer is lessened. The strain on an automobile pulling a trailer comes not from pulling the trailer but from stopping and starting, or from putting the trailer into and out of motion. Likewise, the strain on a Mixer comes from starting and stopping the beater in heavy batches in the changing of mixing speeds. In all Blakeslee-Built Mixers the batter is kept in a mixing action as speeds are changed, eliminating this severe and excessive strain. All Blakeslee-Built Mixers are equipped with an auxiliary drive from which attachments such as the Food and Meat Chopper, Vegetable Slicer, Juice Extractor and many other useful and money saving attachments can be operated.



Since 1880

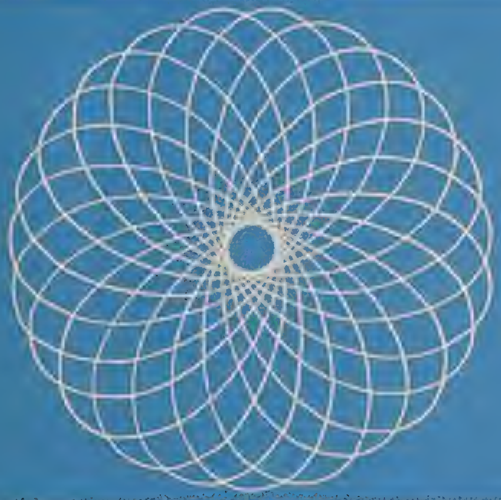
BLAKESLEE
BUILT
KITCHEN MACHINES

STREAMLINED BEAUTY—EASY TO CLEAN



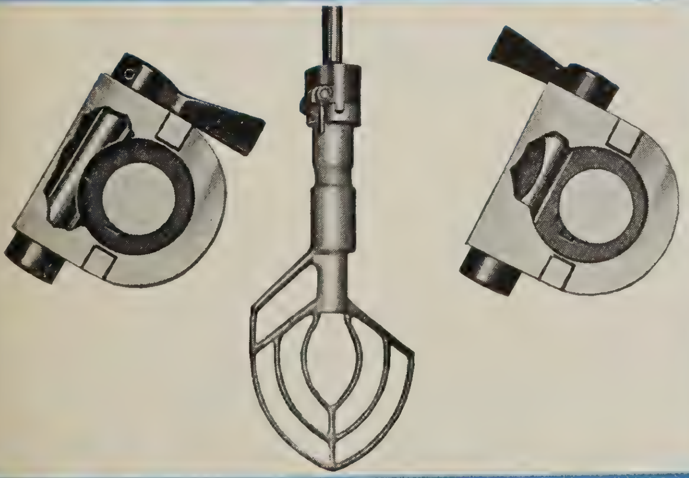
Ball Bearing Construction

In the variable speed control, Blakeslee engineers have eliminated more than 50% of the gears employed in sliding gear type mixers, providing only three or four speeds. The simple gear mechanism pictured at the left, shows all of the moving parts in the Blakeslee Built Mixer. There are more than 50% fewer gears and many less other parts to wear, cause expensive repairs and production delays. All bearings in Blakeslee-Built model C60, C80 and S80 Mixers are Timken Tapered Roller Bearings. The smaller models use ball bearings and oil impregnated Oilite bronze bearings. These ball and roller bearings being anti-friction, require much less power, leaving more power available for mixing. Ball bearing action insures simple operation, reduces wear and tear, minimizes fatigue to all wearing parts. Every Blakeslee-Built Mixer is built to give long uninterrupted service.



Smoother-more even mixing

The design illustrated at the left has been made by attaching a pencil to a brush beater so as to record the travel of the beater on a circular piece of paper set in the soup strainer and colander. Note how thoroughly all parts of the bowl are covered, assuring smoother and more even mixing. This complete coverage of the mixing bowl, plus "any speed" of the beater and the fact that the beater is kept in motion when the speeds are changed, explains the success of Blakeslee-Built Mixers in all whipping, beating, mashing and stirring operations.



Patented Beater Lock

The design of the beater lock is another Blakeslee achievement. Adaptation of sound engineering in such a small but important detail makes for perfect efficiency in the operation of the Mixer. Illustrated at the left is a simple method of attaching beaters and whips. This locking attachment is easily and quickly operated and holds the beater or whips absolutely true and rigid on the beater shaft. The Blakeslee beater lock is not a dirt catcher.

BLAKESLEE

DISHWASHERS · PEELERS · MIXERS

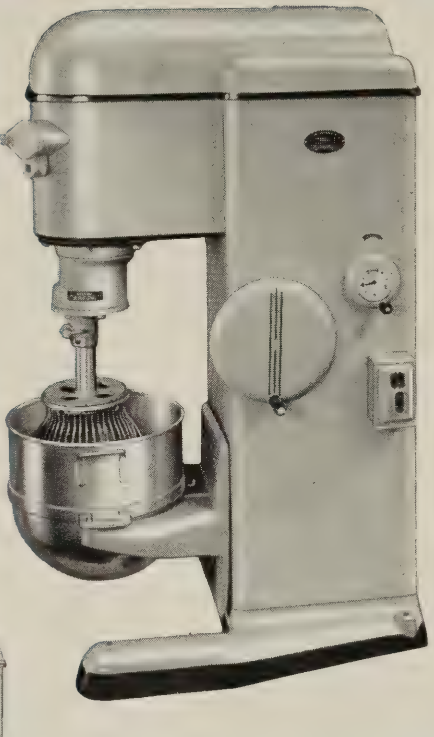
SEE COMPLETE LINE OF MIXERS ON NEXT PAGE

THERE'S A SIZE FOR EVERY KITCHEN REQUIREMENT

More than sixty years of engineering experience has gone into the design and manufacture of Blakeslee-Built kitchen machines. The Blakeslee Vertical Mixers have an exclusive modern design, and beautiful life-long finish. Easy to look at, and easy to clean. Each model is supreme in its field for design, beauty and economy of operation.

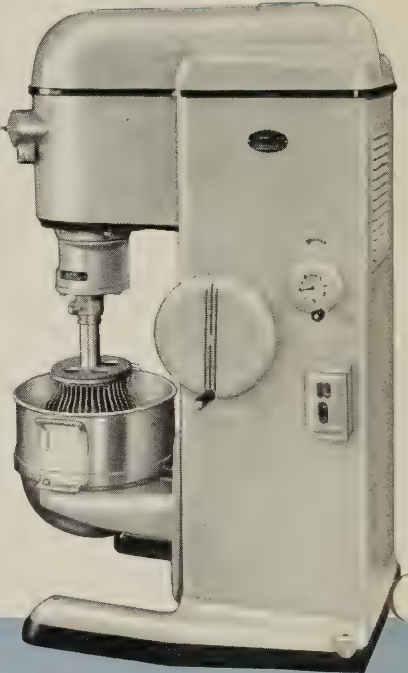
Additional information on each model Blakeslee-Built Vertical Mixer is available on detailed specification sheets. For attachments, see special descriptive folder.

Model S80 Super

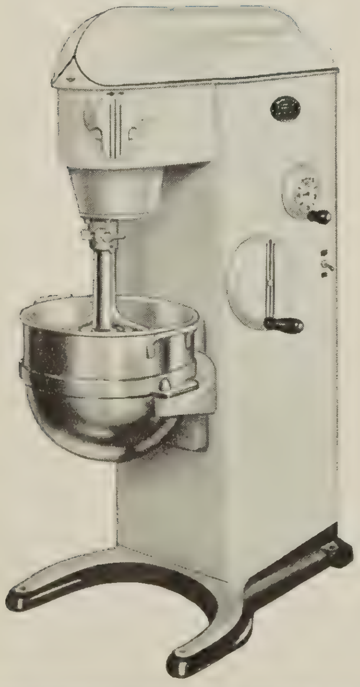


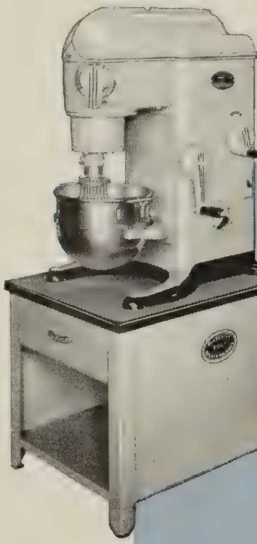
Model C80

Model C60



Model C30

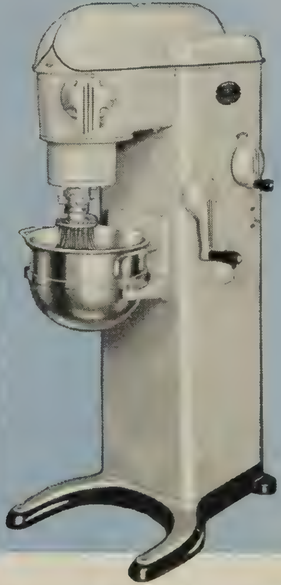




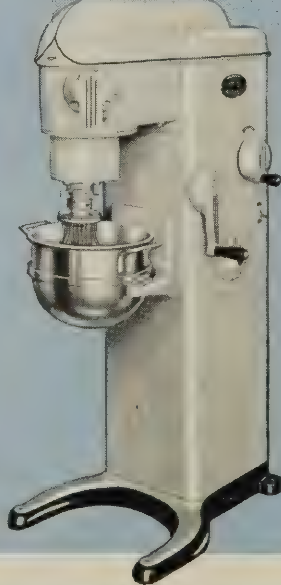
SMALL CAPACITY MIXERS IN FLOOR AND BENCH MODELS

12, 15 and 20 quart mixers are regularly supplied in floor models as shown below. For bench installations the Blakeslee-Built cabinet stand with storage space for beaters, whips and attachments is recommended (illustrated at left). Steel construction provides rigid support for Mixer—saves space on ordinary benches not built to stand weight and mechanical action of a mixing machine.

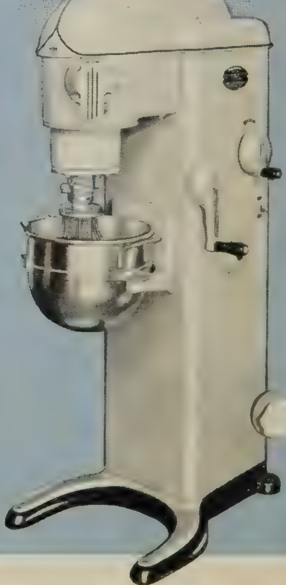
Model C12



Model C15



Model C20



G. S. BLAKESLEE & CO.

NEW YORK — BLAKESLEE BUILT KITCHEN MACHINES — TORONTO

1844 SOUTH 52ND AVENUE
CHICAGO 50, ILLINOIS

See Complete Specification Sheet for Details on Various Models

Form 250M—1049M Printed in U.S.

APPROXIMATE CAPACITIES OF BLAKESLEE VERTICAL MIXERS

KITCHEN MATERIALS

MATERIALS	12 QT.	15 QT.	20 QT.	30 QT.	60 QT.	80 QT.
Mashed potatoes	10 lbs.	12 lbs.	15 lbs.	23 lbs.	45 lbs.	60 lbs.
Whipped Cream	2½ qts.	3 qts.	4 qts.	6 qts.	12 qts.	16 qts.
Mayonnaise (quarts of oil)	4 qts.	6 qts.	10 qts.	12 qts.	18 qts.	25 qts.
Egg Whites	1 pt.	1½ pts.	1 qt.	1½ qts.	2 qts.	2½ qts.
Meringue (pints of water)	½ pt.	1 pt.	1½ pt.	1 qt.	1½ qts.	3 qts.
Waffle or Hot Cake Batters	4½ qts.	6 qts.	8 qts.	12 qts.	24 qts.	32 qts.

BAKE SHOP MATERIALS

Bread or Roll Dough	10 lbs.	16 lbs.	22 lbs.	45 lbs.	60 lbs.	125 lbs.
Pie Dough	9 lbs.	12 lbs.	16 lbs.	27 lbs.	50 lbs.	65 lbs.
Noodle Dough	5 lbs.	7 lbs.	8 lbs.	10 lbs.	15 lbs.	35 lbs.
Pound Cake	11 lbs.	15 lbs.	21 lbs.	30 lbs.	50 lbs.	80 lbs.
Box or Slab Cake	12 lbs.	15 lbs.	20 lbs.	30 lbs.	50 lbs.	80 lbs.
Cup Cakes	13 doz.	16 doz.	22 doz.	33 doz.	60 doz.	90 doz.
Layer Cakes	12 lbs.	15 lbs.	20 lbs.	30 lbs.	60 lbs.	82 lbs.
Short Sponge Cake	7 lbs.	10 lbs.	15 lbs.	23 lbs.	45 lbs.	70 lbs.
Sponge Cake Batter	6 lbs.	8 lbs.	12 lbs.	18 lbs.	36 lbs.	54 lbs.
Angel Food (8 to 10 oz. cakes)	6	10	15	22	45	60
Marshmallow icing	1¼ lbs.	1½ lbs.	2 lbs.	3 lbs.	5 lbs.	8 lbs.
Fondant icing	7 lbs.	9 lbs.	12 lbs.	18 lbs.	36 lbs.	60 lbs.
Shortening and Sugar creamed	9 lbs.	12 lbs.	16 lbs.	24 lbs.	48 lbs.	63 lbs.
Eggs and Sugar for Sponge Cake	5 lbs.	6 lbs.	8 lbs.	12 lbs.	24 lbs.	36 lbs.

Capacities of Blakeslee Vertical Mixers on this Chart show conservative maximums in handling the various items.

FORM 344JS

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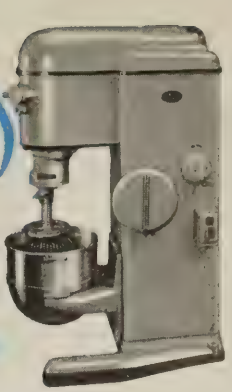
SPEED UP COUNTLESS KITCHEN JOBS WITH THESE

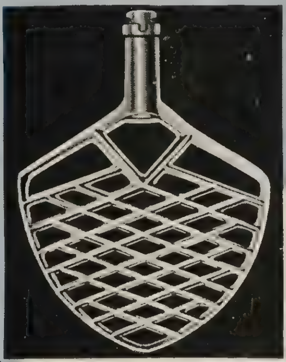
BEATERS and WHIPS

for BLAKESLEE-BUILT Vertical Mixers

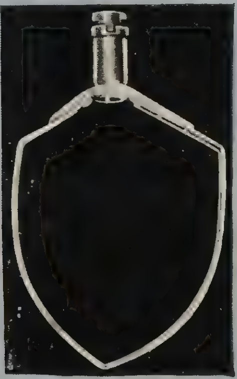


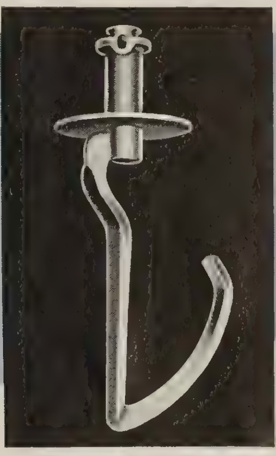
BLAKESLEE MIXING MACHINES have a complete series of Attachments, Beaters and Whips especially designed and built to Blakeslee Standards of construction. Each attachment is the result of painstaking tests and thorough experiments. Each attachment for a Blakeslee Mixer will pay big dividends in the production and quality of the finished product.

"L" LATTICE BEATER designed specially for mashing potatoes, vegetables and fruits and for sponge cake batches. Available for use with 12, 15, 20, 30, 60 and 80 qt. bowls.

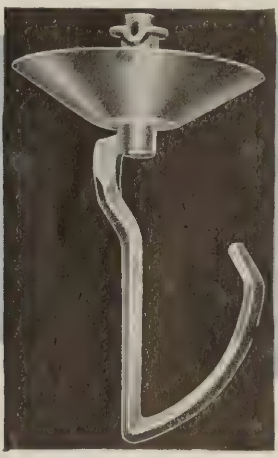


"PK" PASTRY KNIFE used for cutting flour and shortening together (in pie doughs, patty shells, etc.) Available for use with 12, 15, 20, 30, 60 and 80 qt. bowls.

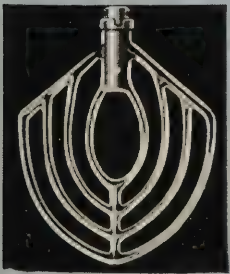




"H" DOUGH HOOK used for mixing bread and roll doughs of standard consistency. Available for use with 12, 15, 20, 30, 60 and 80 qt. bowls.

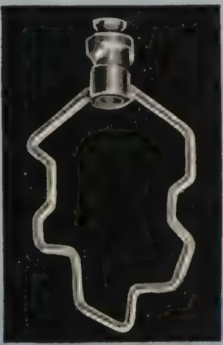


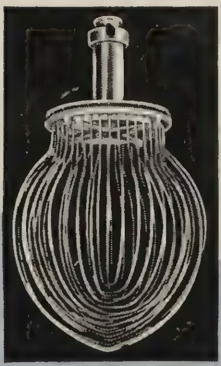
"SH" DOUGH HOOK used for white bread, graham, rye, etc., and for heavy doughs such as noodles, pretzels, Italian bread, etc. Available for use with 30, 60 and 80 qt. bowls only. Extra heavy construction.



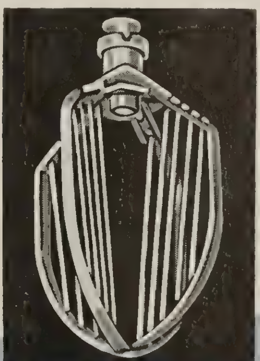
"B" BATTER BEATER used for mashing potatoes, cake batters, creaming shortening and sugar. Batter beater should never be used for mixing dough. "H" or "SH" dough hooks should be used for dough mixing. Batter beater available for use with all sizes of bowls. Included with standard equipment, but often ordered as an extra to one furnished with standard equipment.

"SD" SWEET DOUGH BEATER used for mixing sweet yeast doughs, mince meat, doughnuts, confections, etc. Available for use with 20, 30, 60 and 80 qt. bowls.

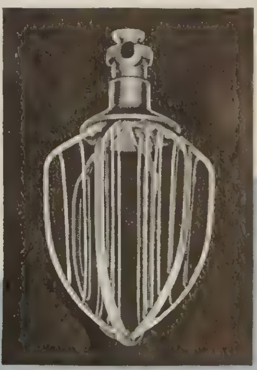




"W" WIRE WHIP used in whipping cream, beating eggs, meringues, mayonnaise, etc. and for whipping milk or cream into mashed potatoes. Available for use with all sizes of bowls. Included with standard equipment, but often ordered as an extra to one furnished with standard equipment.



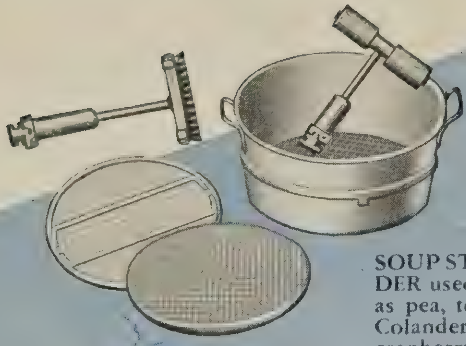
"M" FOUR WING WHIP for marshmallow, mayonnaise, heavy icings and for mashing potatoes. Heavy construction. Available for use with 12, 15, 20, 30, 60 and 80 qt. bowls.



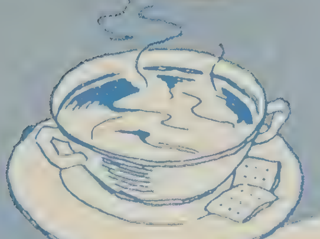
"N" SIX WING WHIP used for various whipping operations such as whipping eggs, cream, sponges, medium icings and for medium mashing. Available for use with 12, 15, 20, 30, 60 and 80 qt. bowls.

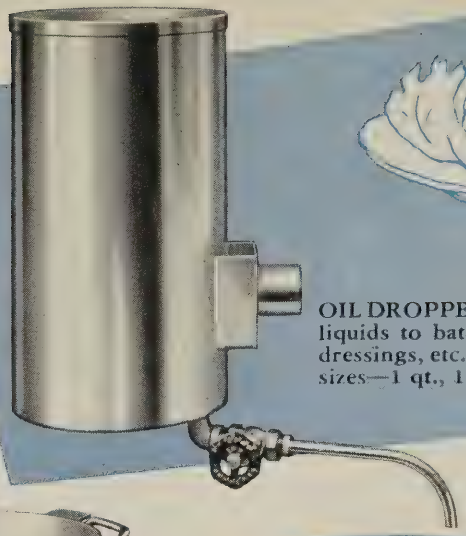
Brush and roller beaters for use with soup strainer and colander. See inside page for illustrations.

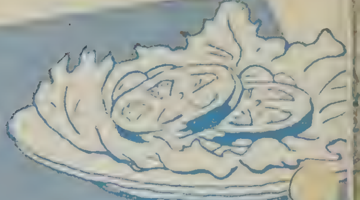
SEE FOLLOWING PAGES FOR ATTACHMENTS AND ACCESSORIES



SOUP STRAINER AND COLANDER used for creamed soups such as pea, tomato, corn, potato, etc. Colander used for sauces such as cranberry, apple, etc. Brush beater and roller beater are shown with strainer and colander. Drain bowl or mixing bowl is used to receive materials from soup strainer or colander. Sieves available with $1/8''$ $1/16''$ or $1/32''$ perforations.





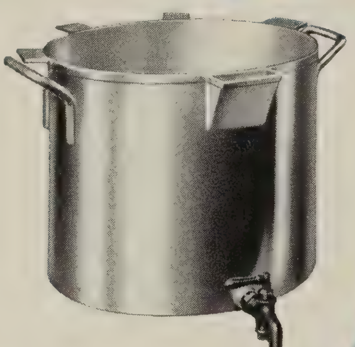


OIL DROPPER used for adding oils
liquids to batches such as mayonn
dressings, etc. Available in four diffe
sizes—1 qt., 1 gal., 2 gal. and 6 gal.

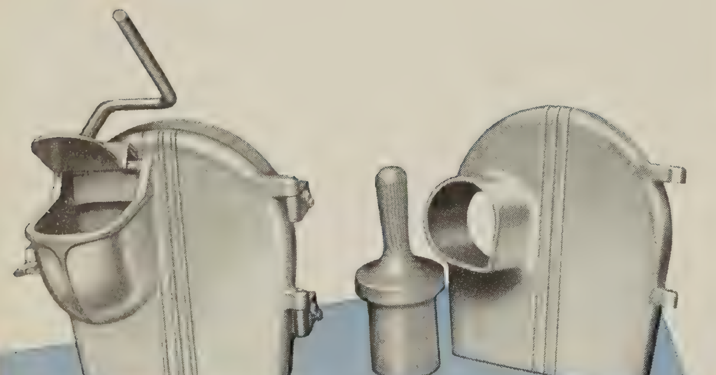
SPEED UP Fo
from SOUP to

ACCESSORIES a

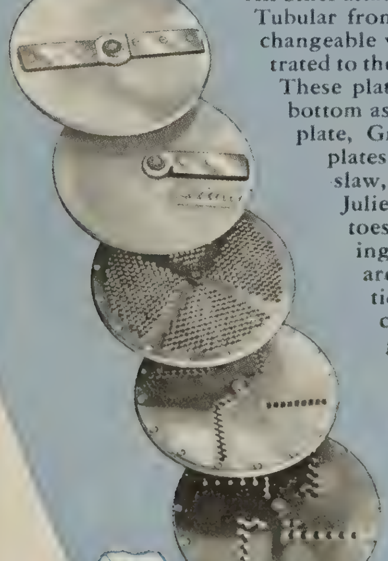
for your BLAKESL

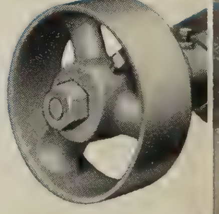


DRAIN BOWL OR JACKET used for receiving materials from soup strainer and colander, also used for jacket for mixing bowl for surrounding batches needing heat with hot water or for quick cooling of batches with cold water.



9″ VEGETABLE SLICER WITH HOPPER FRONT is illustrated above and to the left. The standard slicer is equipped with hopper front and adjustable slicer plate. All other attachments for the slicer are extra equipment. Tubular front with pusher illustrated above is interchangeable with hopper front. All of the plates illustrated to the left can be used with the vegetable slicer. These plates are illustrated at the left from top to bottom as follows: Adjustable slicer plate, Julienne plate, Grater plate, 5/64″ and 3/16″ shredder plates. Vegetable Slicer is used for cutting cole slaw, slicing potatoes, fruits, vegetables, etc. Julienne plate is for cutting Julienne or potatoes for French frying. Grater plate for grateing cheese, nuts, carrots, etc. Shredder plates are used for all types of shredding operations. The tubular front is used for slicing carrots, bananas, celery, etc. across the grain. The front of the Vegetable Slicer is hinged to make possible easy cleaning and the quick changing of plates.





PULLEY WH
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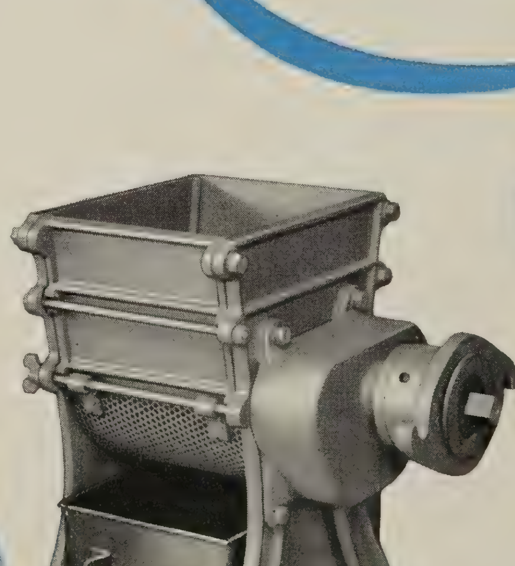
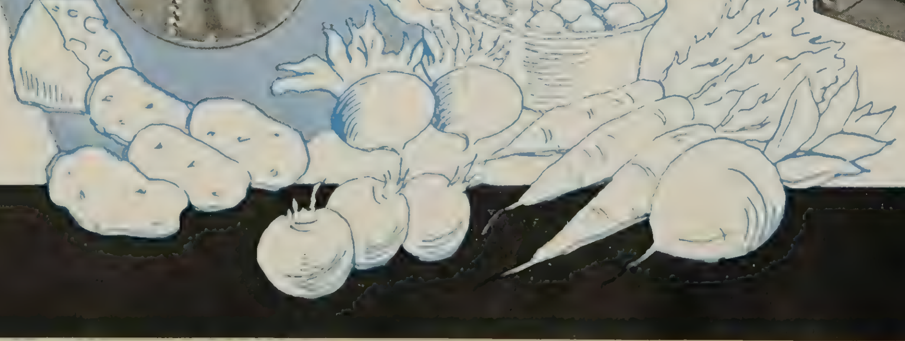
equipment.

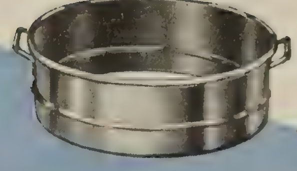


CRUMBER used for crumbing
bread and crackers.



G. S. BLAKESL

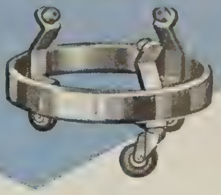
FRUIT JUICE EXTRACTOR for extracting juices from oranges, lemons, etc.



BOWL EXTENSION RING used to increase bowl capacities and to prevent mixtures splashing out of mixing bowl.

BOWL SPLASH COVER illustrated at right prevents mixtures from splashing out of bowl.

BOWL TRUCK provides a very easy way of transporting bowls and very soon pays for itself in the longer life of mixing bowls, due to their not being dragged across the floor, with the resulting wear, dents, etc. The bowl truck should be used with all C30, C60, C80 and S80 mixers in all kitchens and bake shops.



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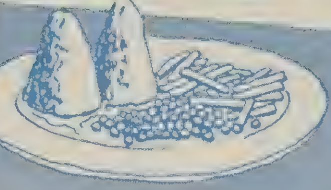
ATTACHMENTS
BUILT Vertical Mixer



FOOD AND MEAT CHOPPER for making hamburgers, croquettes, meat loaf, meat patties, sausages, etc. Also useful in the making of jellies, marmalade, sauces, soups, meat balls, hash and other dishes using raw or cooked meats, vegetables or fruits. This is a very popular and widely used attachment. Plates for food and meat chopper available with 1/8", 3/16", 1/4", 3/8" or 1/2" perforations. The standard chopper comes equipped with 2 knives and 2 plates.

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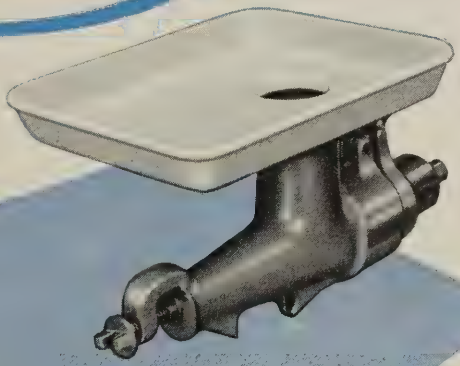
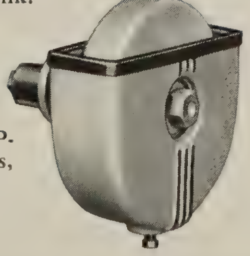


SPECIAL FRUIT JUICE EXTRACTOR used for extracting juices from beef or liver in hospitals, also for grinding fruit, rind, pulp and everything which, when diluted 3 to 5 times, makes a delicious drink.

COFFEE MILL illustrated at right, for grinding and pulverizing coffee, rice, etc.



KNIFE AND TOOL SHARPENER for sharpening knives, cleavers, etc.

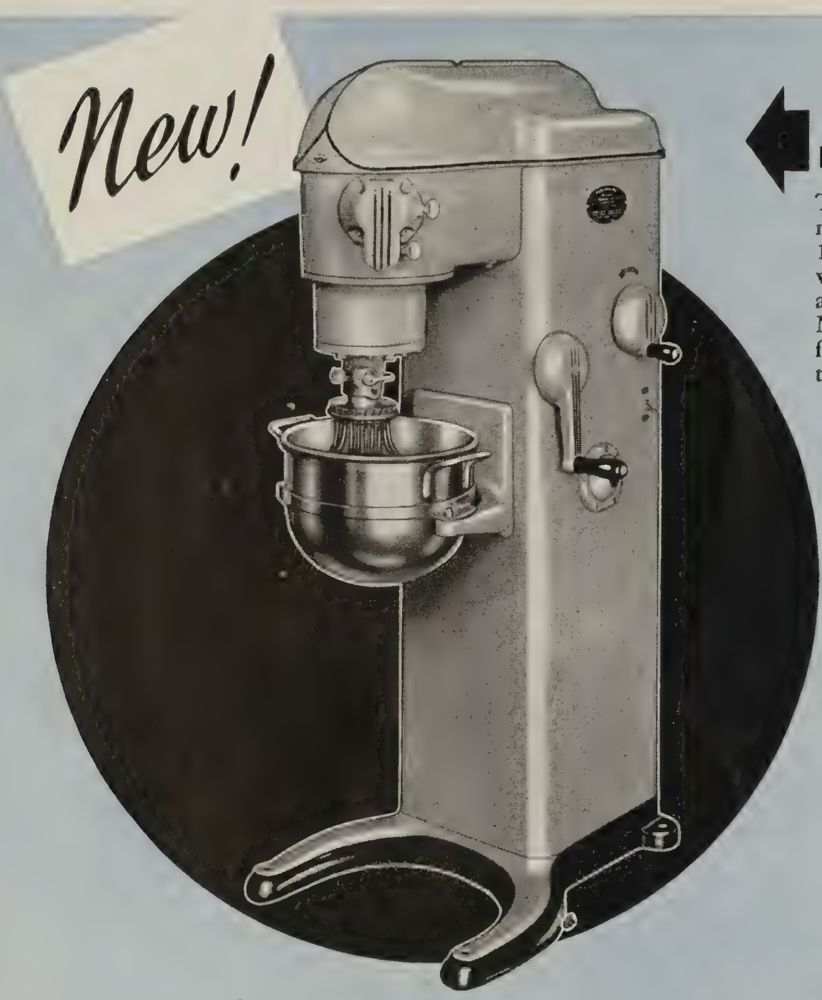
E & CO.

1844 SOUTH 52ND AVENUE
CHICAGO 50, ILLINOIS

• NEW YORK • TORONTO

BLAKESLEE *Small Capacity* MIXERS

...AVAILABLE IN 2 SMART STYLES

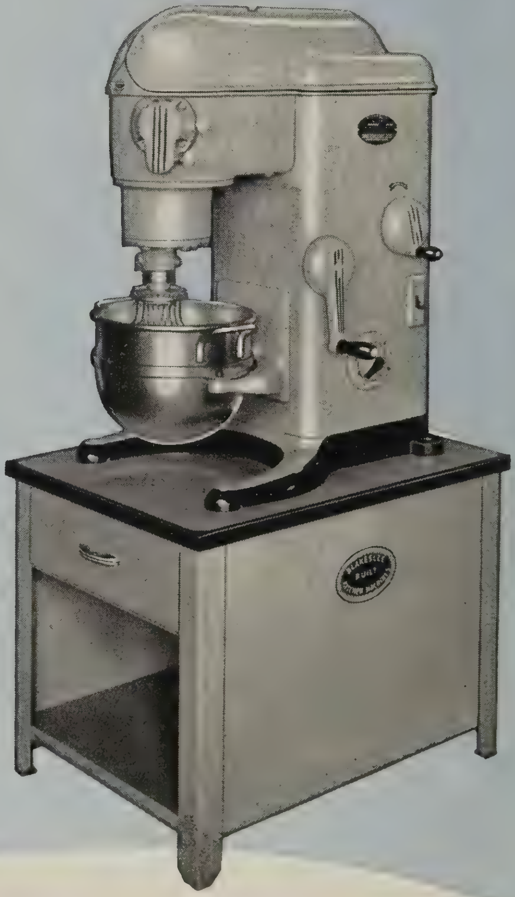


12, 15, and 20 QUART CAPACITY MIXERS NOW AVAILABLE IN FLOOR MODELS

These small capacity Blakeslee mixers are made in floor models just like the larger Blakeslee mixers. Floor model 12-15 and 20 quart mixers save valuable bench space which can be used to much better advantage than just as a place to put the mixer. The auxiliary drive on these Mixers is conveniently located on the front of the machine for operating the numerous attachments illustrated in this folder.

ALSO AVAILABLE AS BENCH MODEL OR WITH A MODERN BLAKESLEE-BUILT CABINET STAND

For bench installations the Blakeslee-Built cabinet is definitely preferred to utilizing existing bench space since bench space is already generally at a premium and since many benches are not built to withstand the weight and mechanical action of a mixer. Blakeslee-Built cabinet stands are available in sturdy galvanized painted or stainless steel construction and are especially designed and built for use with a mixer. Storage space for beaters, whips and auxiliary attachments is provided.



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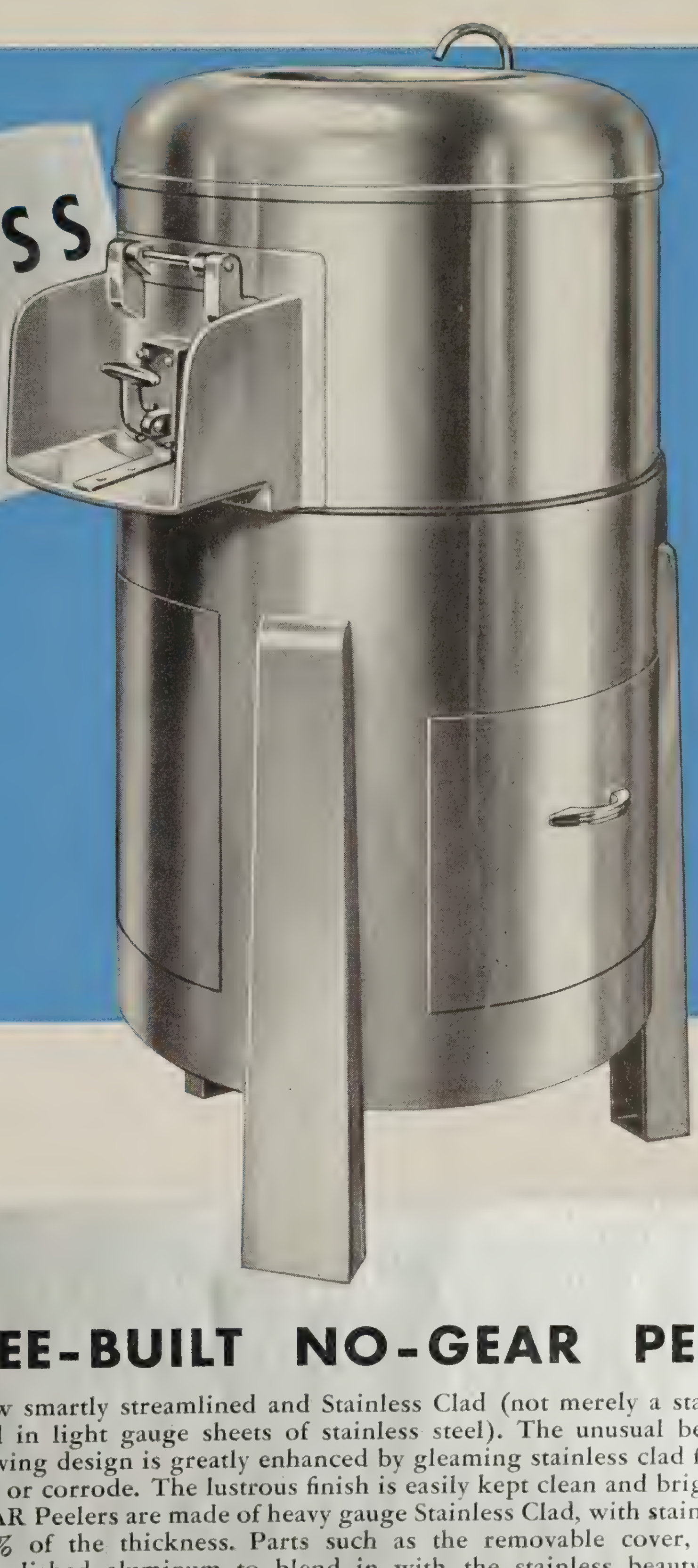
STAINLESS CLAD



BLAKESLEE-BUILT NO-GEAR PEELERS

. . . Now smartly streamlined and Stainless Clad (not merely a standard peeler enclosed in light gauge sheets of stainless steel). The unusual beauty of their space-saving design is greatly enhanced by gleaming stainless clad finish . . . will not chip or corrode. The lustrous finish is easily kept clean and bright. Blakeslee NO GEAR Peelers are made of heavy gauge Stainless Clad, with stainless comprising 20% of the thickness. Parts such as the removable cover, are made of highly polished aluminum to blend in with the stainless beauty, thus giving them lighter weight for easy handling.

SINCE BLAKESLEE BUILT KITCHEN MACHINES 1880

Form SP649—200M
Printed in U.S.A.

Printed in U.S.A.

12 QUART CAPACITY

BLAKESLEE-BUILT MIXER

MODEL C12

The Blakeslee-Built Model C12 Mixer is regularly supplied in a floor model which is definitely preferred to a bench model since valuable bench space is saved and since many benches are not built to withstand the weight and mechanical action of a Mixer.

When desired, the Blakeslee-Built Model C12 Mixer is also available in a bench model for installation on an existing bench, or preferably for installation on a Blakeslee-Built steel painted or stainless steel cabinet stand specially designed and built for use with a Mixer which also provides space for storing beaters, whips and auxiliary attachments.

Design and Construction Floor type with variable speed drive, producing any speed desired between 110 RPM and 330 RPM, with planetary action and single lever control. Mixing speeds rapidly increased or decreased by means of a conveniently located hand wheel. No clutch to operate or gears to shift. Beaters and whips are continually in motion as speeds are changed, eliminating stop and start strain, as well as slopping of materials being mixed. Column constructed of 10 gauge steel all welded construction.

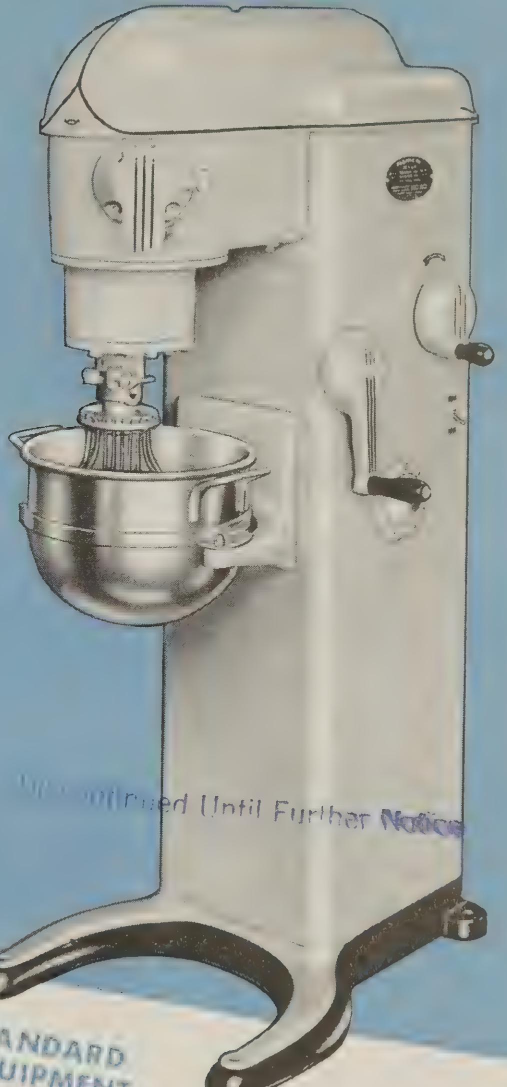
Gear Box for Planetary Action First speed reduction by worm and gear, insuring quiet operation at all speeds. Ball bearings used where advisable with oil impregnated Oilite bronze bearings at other points.

Oil pump built into the planetary gear unit takes its oil supply from the lowest point of the lower gear box. This point is below the oil seals at the beater shaft so that no oil can possibly leak out around the beater shaft. Oil is pumped up under pressure, through the bearings, and delivered in copious amounts over the gears, effectively providing an oil film between all moving parts, eliminating any need for hand lubrication with its attendant neglect. Gear box need only have its oil sump kept full of oil, the oil pump taking care of its circulation.

Beater Lock and Bowl Raising Mechanism Beater lock designed and built so that all surfaces are open and easily cleaned. Bowl raised and lowered by conveniently located hand lever and is self locking in up or down position. Mixing bowl raised and lowered by lever and drag link located within the column preventing contamination from the mix which greatly simplifies cleaning.

Motor and Switch ¼ HP General Electric, Westinghouse, Century or equal, grease packed, ball bearing motor. Approved tumbler switch mounted on side of Mixer convenient to operator.

Weight 12 quart Mixer, net weight 270 lbs.; Domestic shipping weight, 385 lbs.; Export shipping weight, 500 lbs.; Export Dimensions, approximately 28″ wide by 34″ long by 45″ high.



Discontinued Until Further Notice

STANDARD EQUIPMENT

consisting of 12 qt. heavily tinned bowl, (Stainless Steel bowls furnished at extra cost) 12 qt. "B" batter beater and 12 qt. "W" wire whip furnished with Mixer. When specified, small equipment consisting of 5 qt. bowl (bowl adapter not necessary), 5 qt. "W" wire whip and 5 qt. "B" batter beater also furnished, as well as any other types of 12 or 5 qt. beaters and whips specified. (See special literature devoted to various types of beaters and whips available.)

AUXILIARY ATTACHMENTS

Mixer equipped with auxiliary drive from which any of the attachments listed below can be operated. (Specify attachments wanted.)

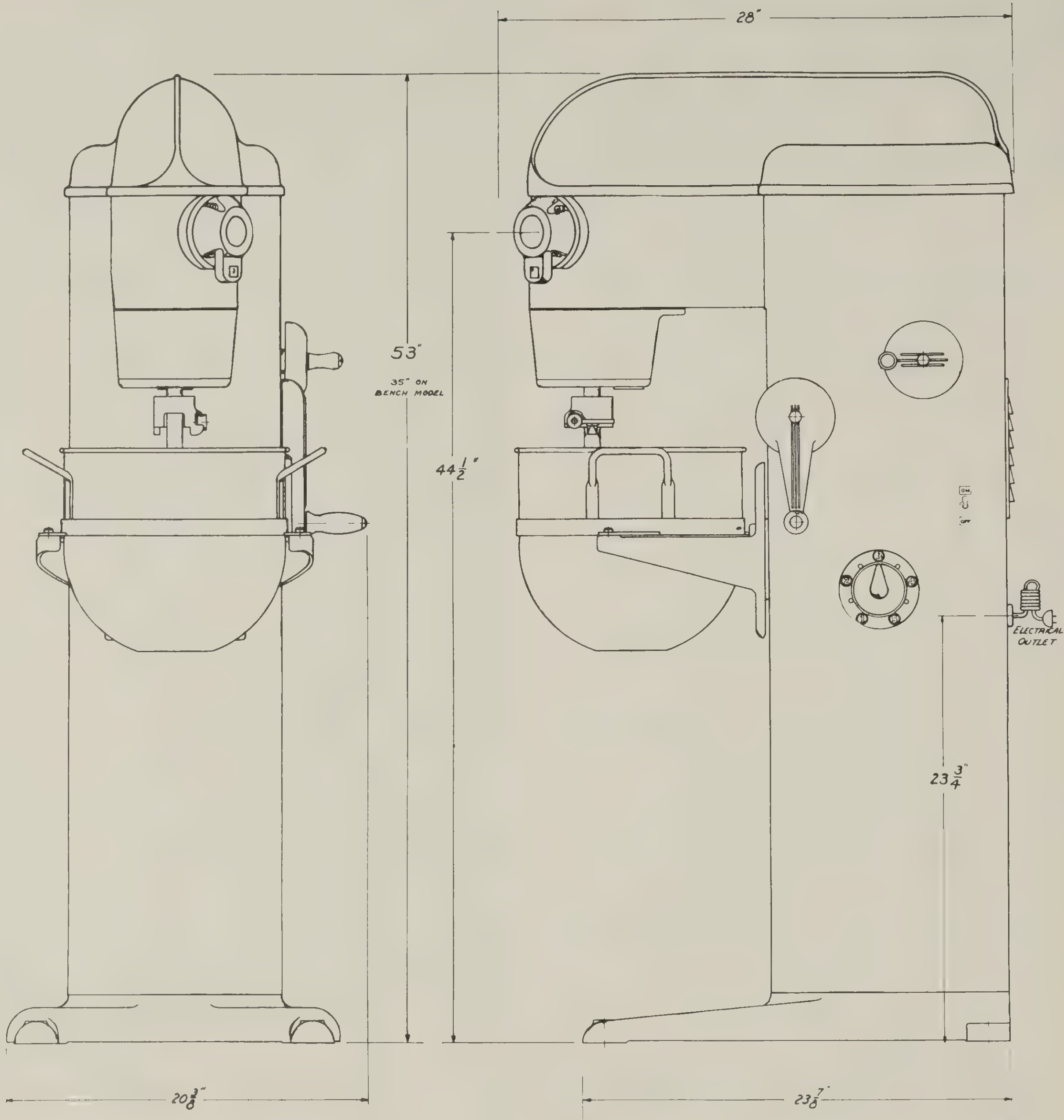
- Food and meat chopper—double tinned
- Food and meat chopper—nickel alloy
- Vegetable and fruit slicer—9″ with hopper and tubular front
- Receiving pan and bracket
- Shredder plates 5/64″ or 3/16″
- Julienne plate
- Grater plate
- Coffee mill
- Tool and knife sharpener
- Standard fruit juice extractor—oranges, lemons, etc.
- Special juice extractor—grinds whole fruit—also juice from beet or liver in hospitals
- Soup strainer and colander and brush or roller beater
- Jacket for bowl or drain bowl for soup strainer
- Oil dropper
- Bowl extension ring for large and small bowls
- Bowl splash cover for large and small bowls

SINCE BLAKESLEE BUILT KITCHEN MACHINES 1880

NOTE: To architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations merely with the occasional insertion of the words "Mixer shall be" or "shall be".

(See special literature devoted to various types of auxiliary attachments available.)

DIMENSIONS AND DETAILS • MODEL C12



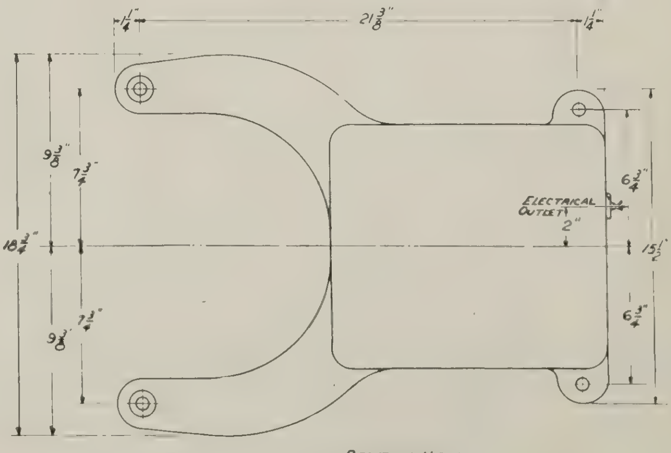
MODEL C12

8 ft. cord and plug furnished on all 110 volt Mixers. Outlet is tapped so that a ½" conduit may be substituted if preferred.

Minimum size wire to use No. 14 B. & S. gauge.

Bolting Mixer to the floor or bench is optional except on shipboard.

To make the job of cleaning around the Mixer easier, it is recommended that the Mixer be placed 8 or 10 inches from wall.



BOTTOM VIEW

15 QUART CAPACITY

BLAKESLEE-BUILT MIXER

MODEL C15

The Blakeslee-Built Model C15 Mixer is regularly supplied in a floor model which is definitely preferred to a bench model since valuable bench space is saved and since many benches are not built to withstand the weight and mechanical action of a Mixer.

When desired, the Blakeslee-Built Model C15 Mixer is also available in a bench model for installation on an existing bench, or preferably for installation on a Blakeslee-Built steel painted or stainless steel cabinet stand specially designed and built for use with a Mixer which also provides space for storing beaters, whips and auxiliary attachments.

Design and Construction Floor type with variable speed drive, producing any speed desired between 110 RPM and 330 RPM, with planetary action and single lever control. Mixing speeds rapidly increased or decreased by means of a conveniently located hand wheel. No clutch to operate or gears to shift. Beaters and whips are continually in motion as speeds are changed, eliminating stop and start strain, as well as slopping of materials being mixed. Column constructed of 10 gauge steel all welded construction.

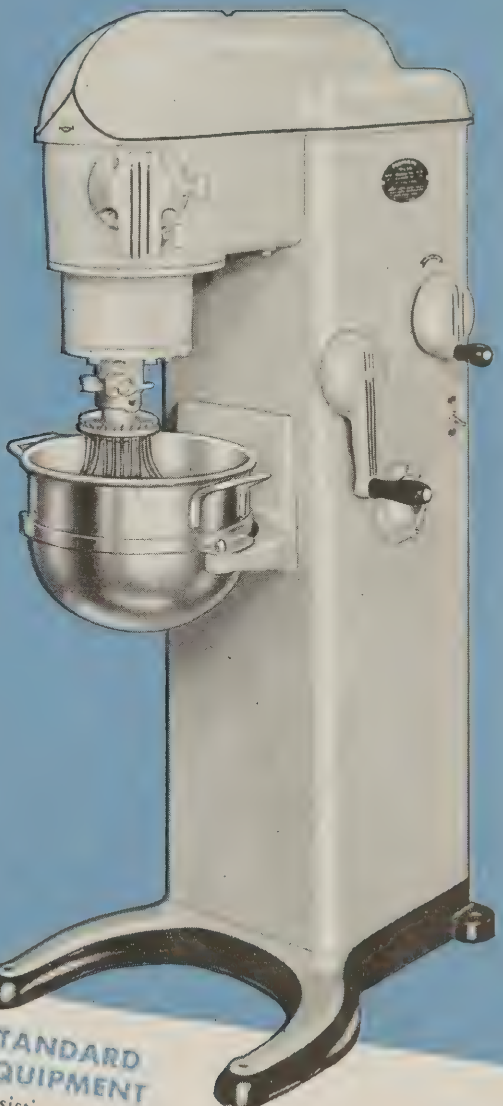
Gear Box for Planetary Action First speed reduction by worm and gear, insuring quiet operation at all speeds. Ball bearings used where advisable with oil impregnated Oilite bronze bearings at other points.

Oil pump built into the planetary gear unit takes its oil supply from the lowest point of the lower gear box. This point is below the oil seals at the beater shaft so that no oil can possibly leak out around the beater shaft. Oil is pumped up under pressure, through the bearings, and delivered in copious amounts over the gears, effectively providing an oil film between all moving parts, eliminating any need for hand lubrication with its attendant neglect. Gear box need only have its oil sump kept full of oil, the oil pump taking care of its circulation.

Beater Lock and Bowl Raising Mechanism Beater lock designed and built so that all surfaces are open and easily cleaned. Bowl raised and lowered by conveniently located hand lever and is self locking in up or down position. Mixing bowl raised and lowered by lever and drag link located within the column preventing contamination from the mix which greatly simplifies cleaning.

Motor and Switch ⅓ HP General Electric, Westinghouse, Century or equal, grease packed, ball bearing motor. Approved tumbler switch mounted on side of Mixer convenient to operator.

Weight 15-quart Mixer, net weight 280 lbs.; Domestic shipping weight 395 lbs.; Export shipping weight 510 lbs.; Export Dimensions, approximately 28" wide by 34" long by 45" high.



STANDARD EQUIPMENT

consisting of 15 qt. heavily tinned bowl, (Stainless Steel bowls furnished at extra cost) 15 qt. "B" batter beater and 15 qt. "W" wire whip furnished with Mixer. When specified, small equipment consisting of 5 qt. bowl, bowl adapter, 5 qt. "W" wire whip and 5 qt. "B" batter beater also furnished, as well as any other types of 15 or 5 qt. beaters and whips specified. (See special literature devoted to various types of beaters and whips available.)

AUXILIARY ATTACHMENTS.

Mixer equipped with auxiliary drive from which any of the attachments listed below can be operated. (Specify attachments wanted.)

- Food and meat chopper—double tinned
- Food and meat chopper—nickel alloy
- Vegetable and fruit slicer—9" with hopper and tubular front
- Receiving pan and bracket
- Shredder plates 5/64" or 3/16"
- Julienne plate
- Grater plate
- Coffee mill
- Tool and knife sharpener
- Standard fruit juice extractor—oranges, lemons, etc.
- Special juice extractor—grinds whole fruit—also juice from beef or liver in hospitals
- Soup strainer and colander and brush or roller beater
- Jacket for bowl or drain bowl for soup strainer
- Oil dropper
- Bowl extension ring for large and small bowls
- Bowl splash cover for large and small bowls

SINCE BLAKESLEE BUILT KITCHEN MACHINES 1880

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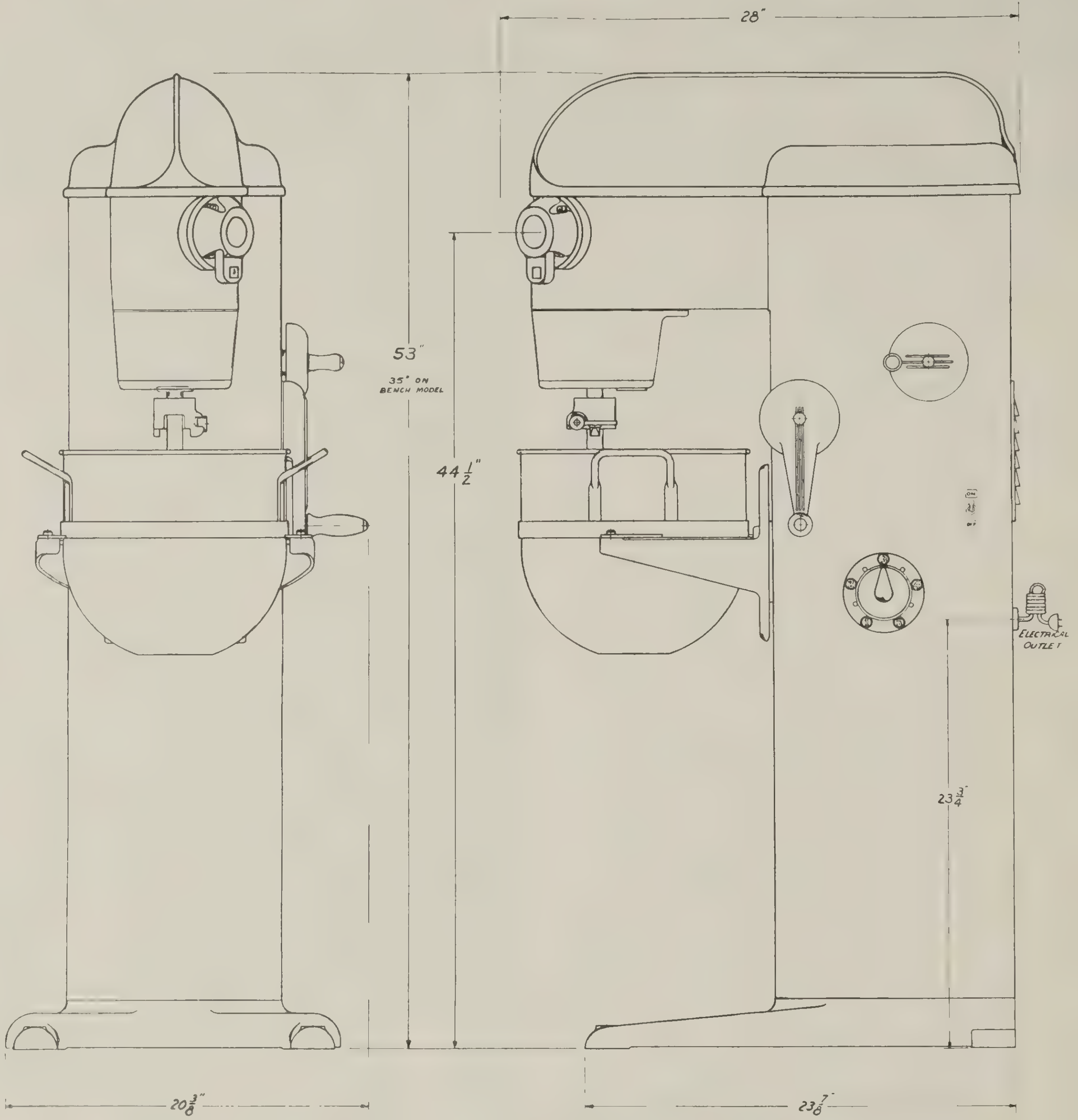
(See special literature devoted to various types of auxiliary attachments available.)

DIMENSIONS AND DETAILS • MODEL C15



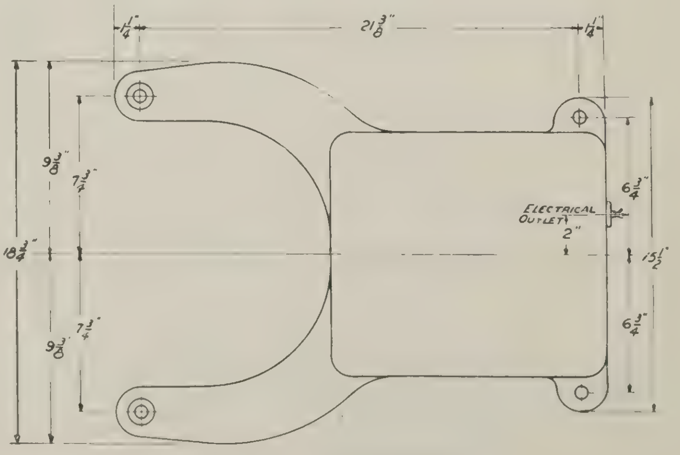
MODEL C15

8 ft. cord and plug furnished on all 110 volt Mixers. Outlet is tapped so that a ½" conduit may be substituted if preferred.

Minimum size wire to use No. 14 B. & S. gauge.

Bolting Mixer to the floor or bench is optional except on shipboard.

To make the job of cleaning around the Mixer easier, it is recommended that the Mixer be placed 8 or 10 inches from wall.



BOTTOM VIEW

B L A K E S L E E - B U I L T

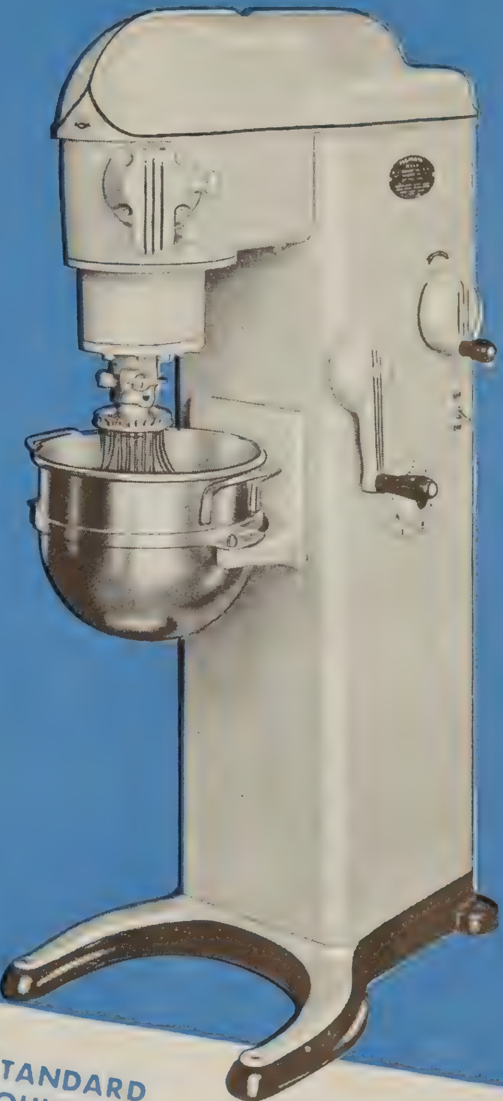
Form 648-15—150M

Printed in U.S.A.

20 QUART CAPACITY

BLAKESLEE-BUILT MIXER

MODEL C20



The Blakeslee-Built Model C20 Mixer is regularly supplied in a floor model which is definitely preferred to a bench model since valuable bench space is saved and since many benches are not built to withstand the weight and mechanical action of a Mixer.

When desired, the Blakeslee-Built Model C20 Mixer is also available in a bench model for installation on an existing bench, or preferably for installation on a Blakeslee-Built steel painted or stainless steel cabinet stand especially designed and built for use with a Mixer which also provides space for storing beaters, whips and auxiliary attachments.

Design and Construction Floor type with variable speed drive, producing any speed desired between 110 RPM and 330 RPM, with planetary action and single lever control. Mixing speeds rapidly increased or decreased by means of a conveniently located hand wheel. No clutch to operate or gears to shift. Beaters and whips are continually in motion as speeds are changed, eliminating stop and start strain, as well as slopping of materials being mixed. Column constructed of 10 gauge steel all welded construction.

Gear Box for Planetary Action First speed reduction by worm and gear, insuring quiet operation at all speeds. Ball bearings used where advisable with oil impregnated Oilite bronze bearings at other points.

Oil pump built into the planetary gear unit takes its oil supply from the lowest point of the lower gear box. This point is below the oil seals at the beater shaft so that no oil can possibly leak out around the beater shaft. Oil is pumped up under pressures, through the bearings, and delivered in copious amounts over the gears, effectively providing an oil film between all moving parts, eliminating any need for hand lubrication with its attendant neglect. Gear box need only have its oil sump kept full of oil, the oil pump taking care of its circulation.

Beater Lock and Bowl Raising Mechanism Beater lock designed and built so that all surfaces are open and easily cleaned. Bowl raised and lowered by conveniently located hand lever and is self locking in up or down position. Mixing bowl raised and lowered by lever and drag link located within the column preventing contamination from the mix which greatly simplifies cleaning.

Motor and Switch 1/3 HP General Electric, Westinghouse, Century or equal, grease packed, ball bearing motor. Approved tumbler switch mounted on side of Mixer convenient to operator.

Weight 20 quart Mixer, net weight 290 lbs.; Domestic shipping weight 405 lbs.; Export shipping weight 520 lbs.; Export Dimensions, approximately 28″ wide by 34″ long by 45″ high.

STANDARD EQUIPMENT

consisting of 20 qt. heavily tinned bowl, (Stainless Steel bowls furnished at extra cost) 20 qt. "B" batter beater and 20 qt. "W" wire whip furnished with Mixer. When specified, small equipment consisting of 12 qt. bowl, bowl adapter, 12 qt. "W" wire whip and 12 qt. "B" batter beater also furnished, as well as any other types of 20 or 12 qt. beaters and whips specified. (See special literature devoted to various types of beaters and whips available.)

AUXILIARY ATTACHMENTS.

Mixer equipped with auxiliary drive from which any of the attachments listed below can be operated. (Specify attachments wanted.)

Food and meat chopper—double tinned
Food and meat chopper—nickel alloy
Vegetable and fruit slicer—9″ with hopper and tubular front
Receiving pan and bracket
Shredder plates 5/64″ or 3/16″
Julienne plate
Grater plate
Coffee mill
Tool and knife sharpener

Standard fruit juice extractor—oranges, lemons, etc.
Special juice extractor—grinds whole fruit—also juice from beef or liver in hospitals
Soup strainer and colander and brush or roller beater
Jacket for bowl or drain bowl for soup strainer
Oil dropper
Bowl extension ring for large and small bowls
Bowl splash cover for large and small bowls

SINCE BLAKESLEE BUILT KITCHEN MACHINES 1880

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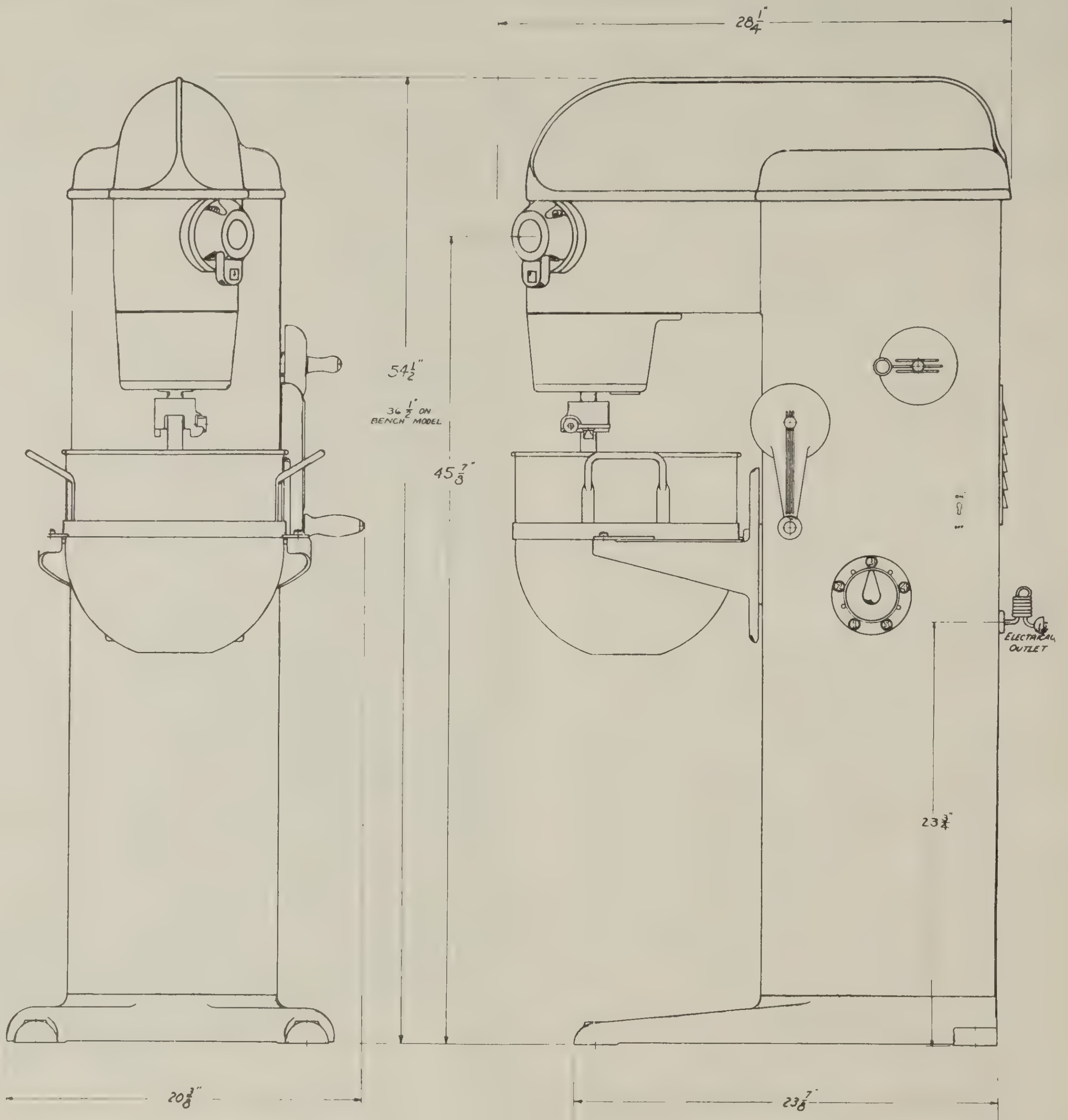
(See special literature devoted to various types of auxiliary attachments available.)

DIMENSIONS AND DETAILS • MODEL C20



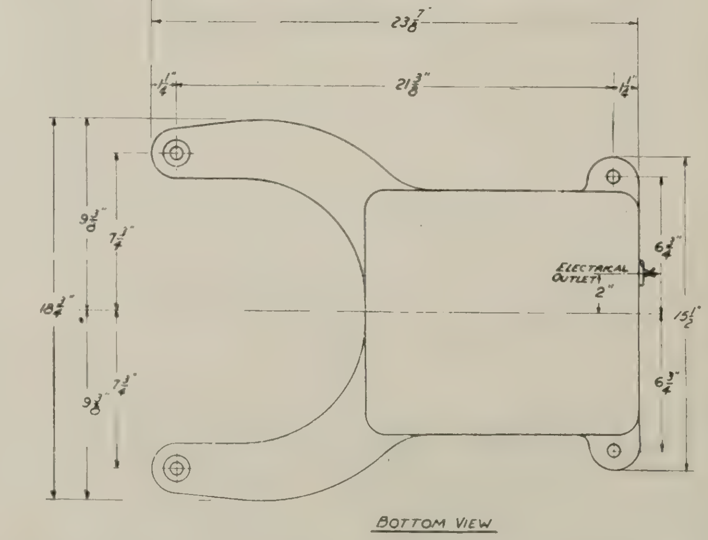
MODEL C20

8 ft. cord and plug furnished on all 110 volt Mixers. Outlet is tapped so that a ½″ conduit may be substituted if preferred.

Minimum size wire to use No. 14 B. & S. gauge.

Bolting Mixer to the floor or bench is optional except on shipboard.

To make the job of cleaning around the Mixer easier, it is recommended that the Mixer be placed 8 or 10 inches from wall.



BLAKESLEE-BUILT

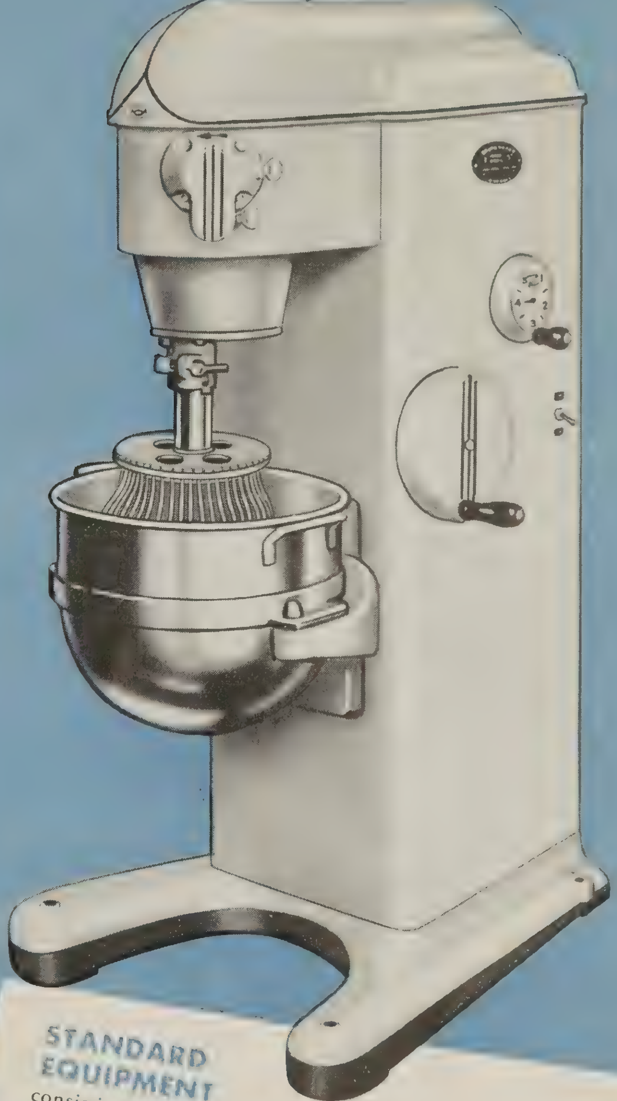
Form 947-20—150M

Printed in U.S.A.

30 QUART CAPACITY

BLAKESLEE-BUILT MIXER

MODEL C30



Design and Construction Variable speed drive, producing *any* speed desired between 106 RPM and 320 RPM, with planetary action and single lever speed control. Mixing speeds rapidly increased or decreased by means of a conveniently located hand wheel. No clutch to operate or gears to shift. Beaters and whips are continually in motion as speeds are changed, eliminating stop and start strain, as well as slopping of materials being mixed. Column constructed of 8 gauge steel all welded construction.

Gear Box for Planetary Action First speed reduction by worm and gear, insuring quiet operation at all speeds. Ball bearings used where advisable with oil impregnated Oilite bearings at other points.

Oil pump built into the planetary gear unit takes its oil supply from the lowest point of the lower gear box. This point is below the oil seals at the beater shaft so that no oil can possibly leak out around the beater shaft. Oil is pumped up under pressure, through the bearings, and delivered in copious amounts over the gears, effectively providing an oil film between all moving parts, eliminating any need for hand lubrication with its attendant neglect. Gear box need only have its oil sump kept full of oil, the oil pump taking care of its circulation.

Beater Lock and Bowl Raising Mechanism Beater lock designed and built so that all surfaces are open and easily cleaned. Bowl raised and lowered by conveniently located hand wheel, self locking in any position. Mixing bowl raised and lowered by screw mounted on ball thrust bearings, motion being imparted to screw by miter gears enclosed in grease tight case. Screw located within the column preventing contamination from the mix which greatly simplifies cleaning.

Motor and Switch ½ HP General Electric, Westinghouse, Century or equal, grease packed, ball bearing motor. Push button switch with thermal overload protection mounted on side of Mixer convenient to operator.

Weight 30 quart Mixer, net weight 800 lbs.; Domestic shipping weight 930 lbs.; Export shipping weight 1200 lbs.; Export Dimensions, approximately 35" wide by 50" long by 75" high.

STANDARD EQUIPMENT

consisting of 30 qt. heavily tinned bowl, (Stainless Steel bowls furnished at extra cost) 30 qt. "B" batter beater and 30 qt. "W" wire whip furnished with Mixer. When specified, small equipment consisting of 20 qt. bowl (bowl adapter not necessary), 20 qt. "W" wire whip and 20 qt. "B" batter beater also furnished, as well as any other types of 30 or 20 qt. beaters and whips specified. (See special literature devoted to various types of beaters and whips available.)

AUXILIARY ATTACHMENTS.

Mixer equipped with auxiliary drive from which any of the attachments listed below can be operated. (Specify attachments wanted.)

Food and meat chopper—
  double tinned
Food and meat chopper—
  nickel alloy
Vegetable and fruit slicer—9" with hopper and tubular front
Receiving pan and bracket
Shredder plates 5/64" or 3/16"
Julienne plate
Grater plate
Coffee mill
Tool and knife sharpener
Standard fruit juice extractor—
  oranges, lemons, etc.
Special juice extractor—grinds whole fruit—also juice from beef or liver in hospitals
Soup strainer and colander and brush or roller beater
Jacket for bowl or drain bowl for soup strainer
Oil dropper
Bowl extension ring for large and small bowls
Bowl splash cover for large and small bowls
Bowl truck

SINCE **BLAKESLEE BUILT KITCHEN MACHINES** 1880

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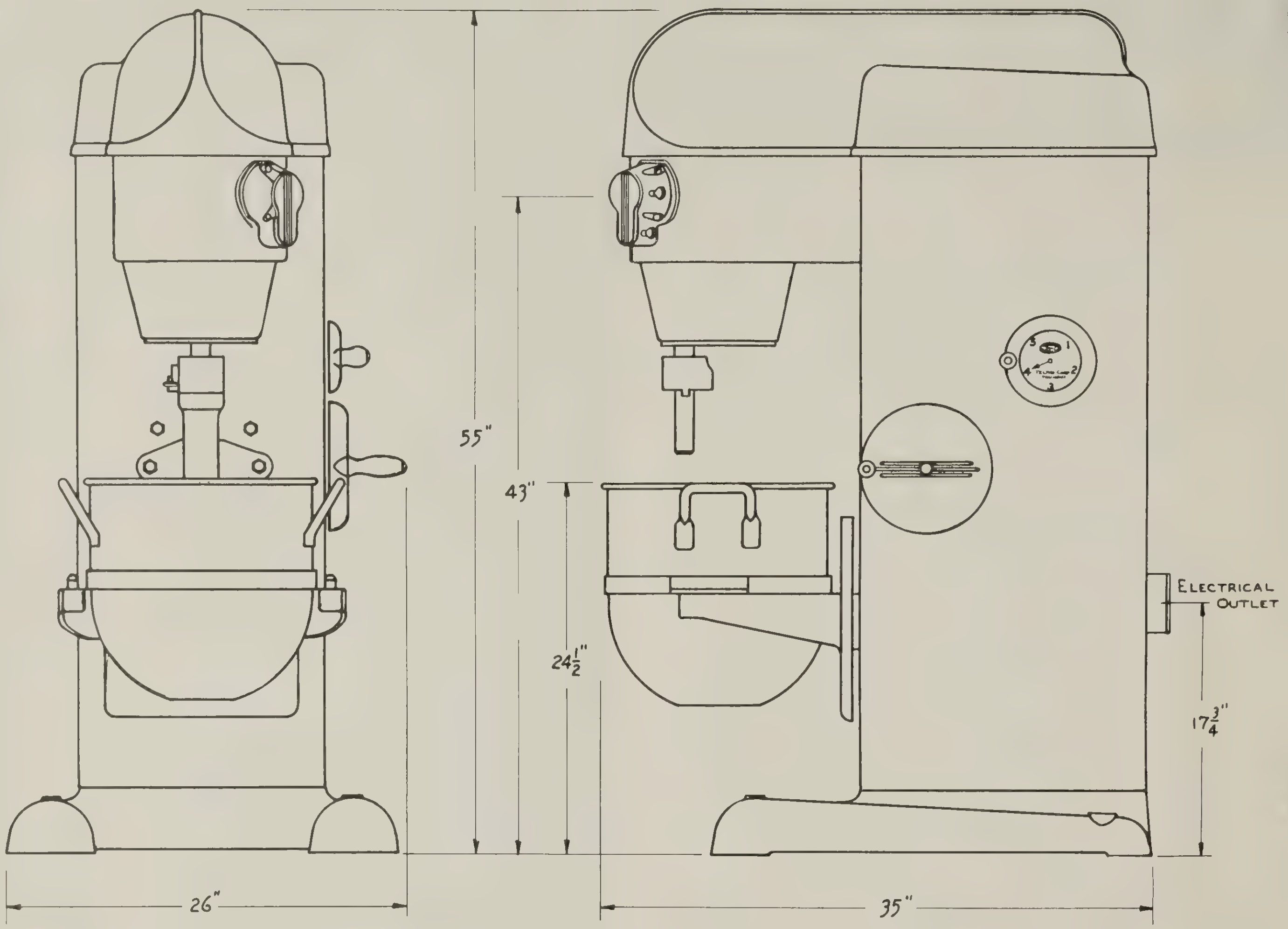
(See special literature devoted to various types of auxiliary attachments available.)

DIMENSIONS AND DETAILS • MODEL C30

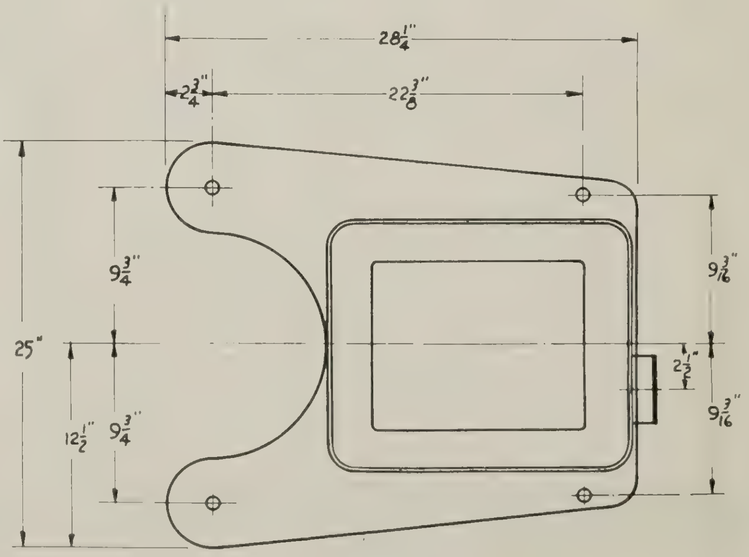


MODEL C30

Use No. 8 B. & S. gauge wire or larger and ¾″ conduit.

Bolting to floor is optional except on shipboard

To make the job of cleaning around the Mixer easier, it is recommended that the Mixer be placed 8 to 10 inches from wall.



BLAKESLEE-BUILT

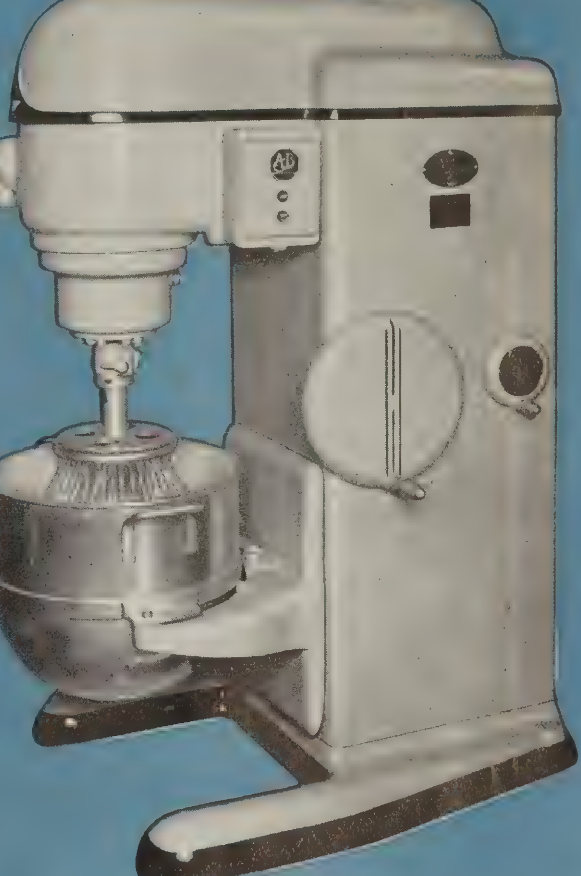
Form 648-30—150M

Printed in U.S.A.

60 QUART CAPACITY

BLAKESLEE-BUILT MIXER

MODEL CC60



Design and Construction Variable speed drive, producing *any* speed desired between 90 RPM and 270 RPM, with planetary action and single lever speed control. Mixing speeds rapidly increased or decreased by means of a conveniently located hand wheel. No clutch to operate or gears to shift. Beaters and whips are continually in motion as speeds are changed, eliminating stop and start strain, as well as slopping of materials being mixed. Column constructed of ¼″ steel or 10 ga. stainless clad all welded construction.

Gear Box for Planetary Action First speed reduction by worm and gear insuring quiet operation at all speeds. All bearings are Timken Tapered Roller Bearings.

Oil pump built into the planetary gear unit takes its oil supply from the lowest point of the lower gear box. This point is below the oil seals at the beater shaft so that no oil can possibly leak out around the beater shaft. Oil is pumped up under pressure, through the bearings, and delivered in copious amounts over the gears, effectively providing an oil film between all moving parts, eliminating any need for hand lubrication with its attendant neglect. Gear box need only have its oil sump kept full of oil, the oil pump taking care of its circulation.

Beater Lock and Bowl Raising Mechanism Beater lock designed and built so that all surfaces are open and easily cleaned. Bowl raised and lowered by conveniently located hand wheel. Bowl is self locking in any position. Mixing bowl raised and lowered by screw mounted on ball thrust bearings, motion being imparted to screw by miter gears enclosed in grease tight case. Screw located within the column preventing contamination from the mix which greatly simplifies cleaning.

Motor and Switch 1 HP General Electric, Westinghouse, Century or equal, grease packed, ball bearing motor. Push button switch with thermal overload protection mounted on side of Mixer convenient to operator.

Weight 60 quart Mixer, net weight 1065 lbs.; Domestic shipping weight 1240 lbs.; Export shipping weight 1550 lbs.; Export Dimensions, approximately 36″ wide by 54″ long by 76″ high.

STANDARD EQUIPMENT

consisting of 60 qt. heavily tinned bowl, (Stainless Steel bowls furnished at extra cost) 60 qt. "B" batter beater and 60 qt. "W" wire whip furnished with Mixer. When specified, small equipment consisting of 30 qt. bowl, bowl adapter, 30 qt. "W" wire whip and 30 qt. "B" batter beater also furnished, as well as any other types of 60 or 30 qt. beaters and whips specified. (See special literature devoted to various types of beaters and whips available.)

AUXILIARY ATTACHMENTS.

Mixer equipped with auxiliary drive from which any of the attachments listed below can be operated. (Specify attachments wanted.)

- Steak Tenderizer
- Food and meat chopper—double tinned
- Food and meat chopper—nickel alloy
- Vegetable and fruit slicer—9″ with hopper & tubular front
- Receiving pan and bracket
- Shredder plates 5/64″ or 3/16″
- Julienne plate
- Grater plate
- Coffee mill
- Tool and knife sharpener
- Standard fruit juice extractor—oranges, lemons, etc.
- Special juice extractor—grinds whole fruit—also juice from beef or liver in hospitals
- Soup strainer and colander and brush or roller beater
- Jacket for bowl or drain bowl for soup strainer
- Oil dropper
- Bowl extension ring for large and small bowls
- Bowl splash cover for large and small bowls
- Bowl truck

SINCE BLAKESLEE BUILT KITCHEN MACHINES 1880

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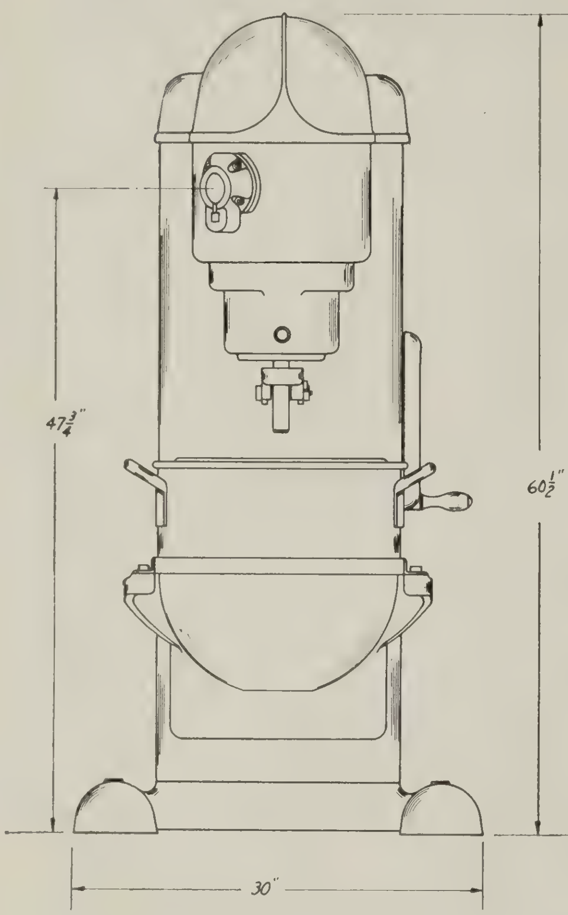
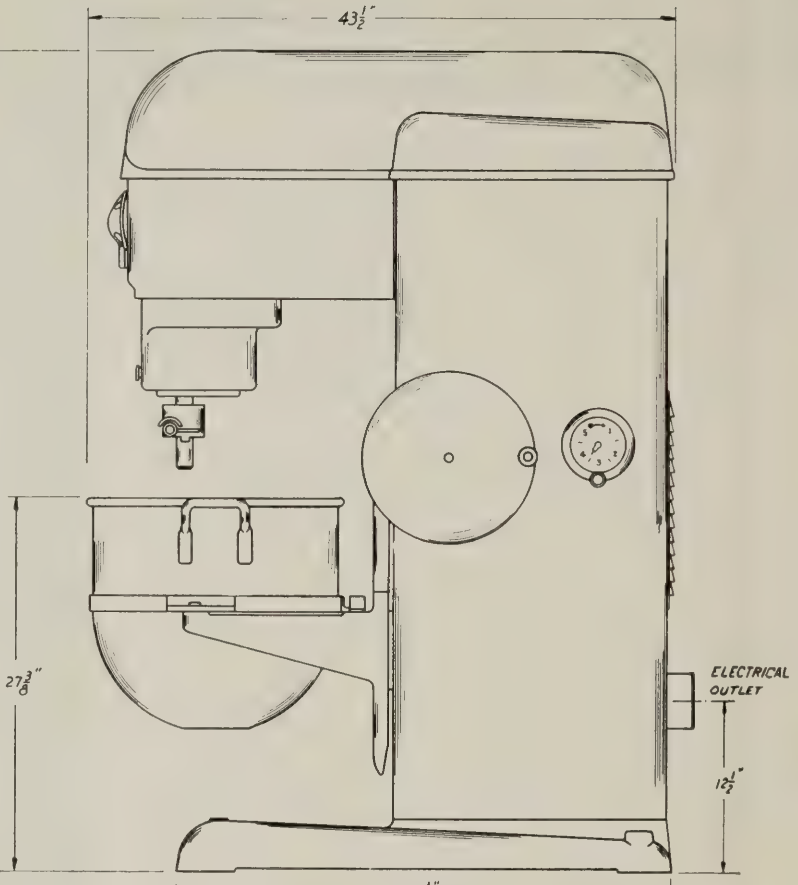
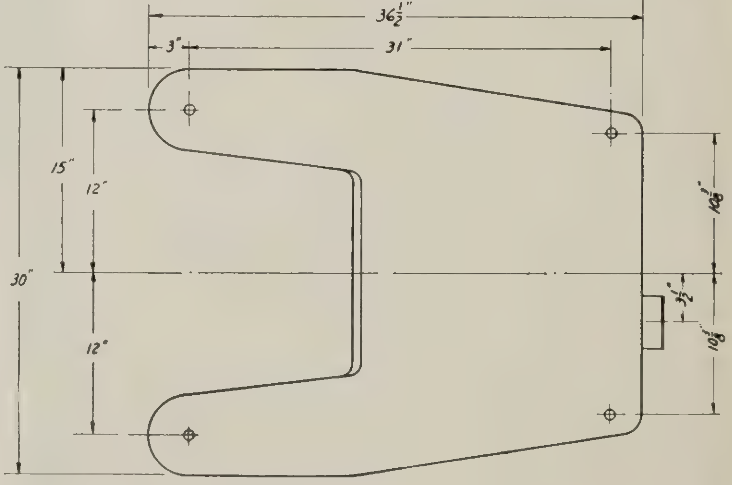
(See special literature devoted to various types of beaters and whips and auxiliary attachments available.)

DIMENSIONS AND DETAILS • MODEL CC60







MODEL CC60

Use No. 10 B. & S. gauge wire or larger and ¾" conduit.

Bolting to floor is optional except on shipboard.

To make the job of cleaning around the Mixer easier, it is recommended that the Mixer be placed 8 to 10 inches from wall.

BLAKESLEE-BUILT

Form 650—CC60—300M

Printed in U.S.A.

80 QUART CAPACITY

BLAKESLEE-BUILT MIXER

MODEL CC80

Design and Construction Variable speed drive, producing *any* speed desired between 76 RPM and 300 RPM, with planetary action and single lever speed control. Mixing speeds rapidly increased or decreased by means of a conveniently located hand wheel. No clutch to operate or gears to shift. Beaters and whips are continually in motion as speeds are changed, eliminating stop and start strain, as well as slopping of materials being mixed. Column constructed of 8 ga. steel Duco finish or 8 ga. stainless clad all welded construction.

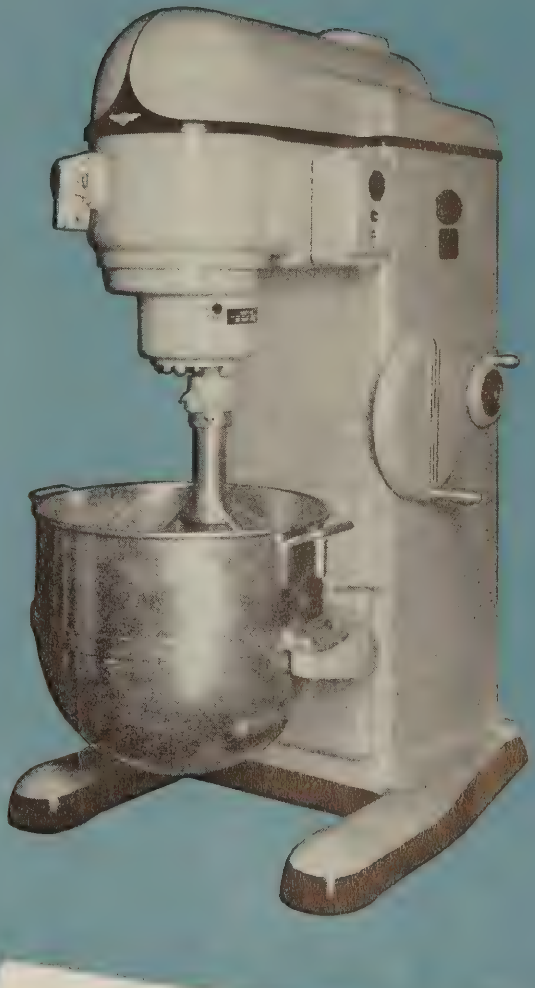
Gear Box for Planetary Action First speed reduction by worm and gear insuring quiet operation at all speeds. All bearings are Timken Tapered Roller Bearings.

Oil pump built into the planetary gear unit takes its oil supply from the lowest point of the lower gear box. This point is below the oil seals at the beater shaft so that no oil can possibly leak out around the beater shaft. Oil is pumped up under pressure, through the bearings, and delivered in copious amounts over the gears, effectively providing an oil film between all moving parts, eliminating any need for hand lubrication with its attendant neglect. Gear box need only have its oil sump kept full of oil, the oil pump taking care of its circulation.

Beater Lock and Bowl Raising Mechanism Beater lock designed and built so that all surfaces are open and easily cleaned. Bowl raised and lowered by conveniently located hand wheel. Bowl is self-locking in any position. Mixing bowl raised and lowered by screw mounted on ball thrust bearings, motion being imparted to screw by miter gears enclosed in grease tight case. Screw located within the column preventing contamination from the mix which greatly simplifies cleaning.

Motor and Switch 2 HP General Electric, Westinghouse, Century or equal, grease packed, ball bearing motor. Push button switch with thermal overload protection mounted on side of Mixer convenient to operator.

Weight 80 quart Mixer, net weight 1185 lbs.; Domestic shipping weight 1365 lbs.; Export shipping weight 1500 lbs.; Export Dimensions, approximately 40″ wide by 52″ long by 67″ high.



STANDARD EQUIPMENT

consisting of 80 qt. heavily tinned bowl, (Stainless Steel bowls furnished at extra cost) 80 qt. "B" batter beater and 80 qt. "W" wire whip furnished with Mixer. When specified, small equipment consisting of either 60 or 30 qt. bowl, bowl adapter, either 60 or 30 qt. "W" wire whip and either 60 or 30 qt. "B" batter beater also furnished, as well as any other types of 80, 60 or 30 qt. beaters and whips specified. (See special literature devoted to various types of beaters and whips available.)

AUXILIARY ATTACHMENTS

Mixer equipped with auxiliary drive from which any of the attachments listed below can be operated. (Specify attachments wanted.)

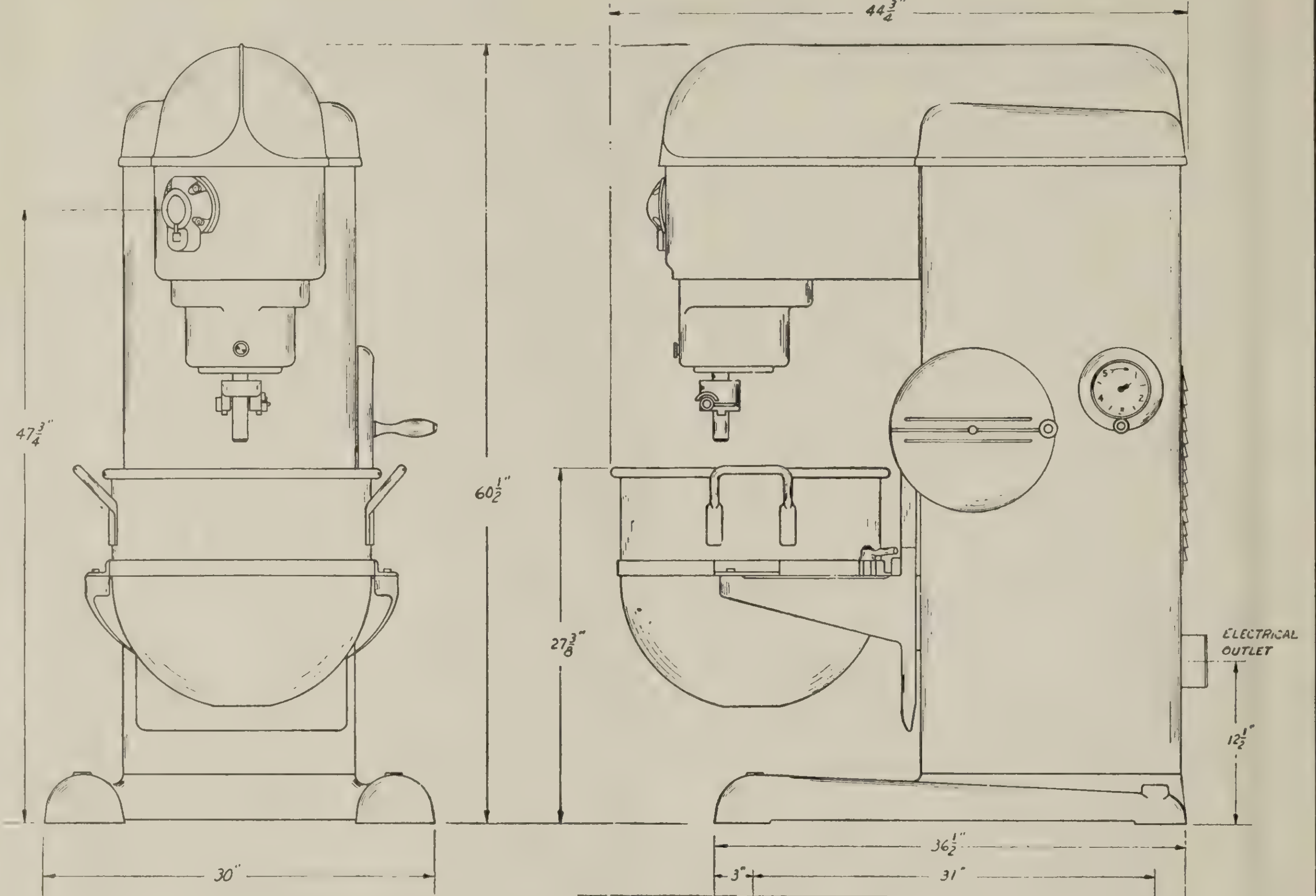
- Steak Tenderizer
- Food and meat chopper—double tinned
- Food and meat chopper—nickel alloy
- Vegetable and fruit slicer—9″ with hopper & tubular front
- Receiving pan and bracket
- Shredder plates 5/64″ or 3/16″
- Julienne plate
- Grater plate
- Coffee mill
- Tool and knife sharpener
- Standard fruit juice extractor—oranges, lemons, etc.
- Special juice extractor—grinds whole fruit—also juice from beef or liver in hospitals
- Soup strainer and colander and brush or roller beater
- Jacket for bowl or drain bowl for soup strainer
- Oil dropper
- Bowl extension ring for large and small bowls
- Bowl splash cover for large and small bowls
- Bowl truck

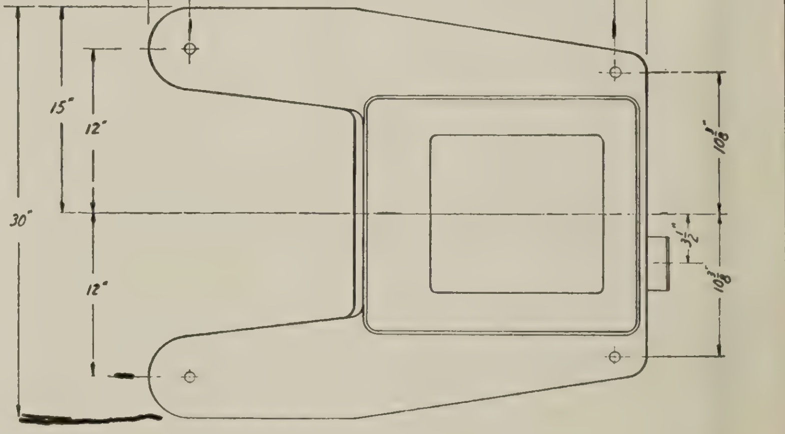
SINCE BLAKESLEE BUILT KITCHEN MACHINES 1880

NOTE: To architects, engineers and other specification writers: This specification sheet has been specially prepared so that it may be copied to form a perfect specification for bid invitations merely with the occasional insertion of the words "Mixer shall be" or "shall be".

(See special literature devoted to various types of beaters and whips and auxiliary attachments available.)

DIMENSIONS AND DETAILS • MODEL CC80





MODEL CC80

Use No. 8 B. & S. gauge wire or larger and ¾" conduit.

Bolting to floor is optional except on shipboard.

To make the job of cleaning around the Mixer easier, it is recommended that the Mixer be placed 8 to 10 inches from wall.

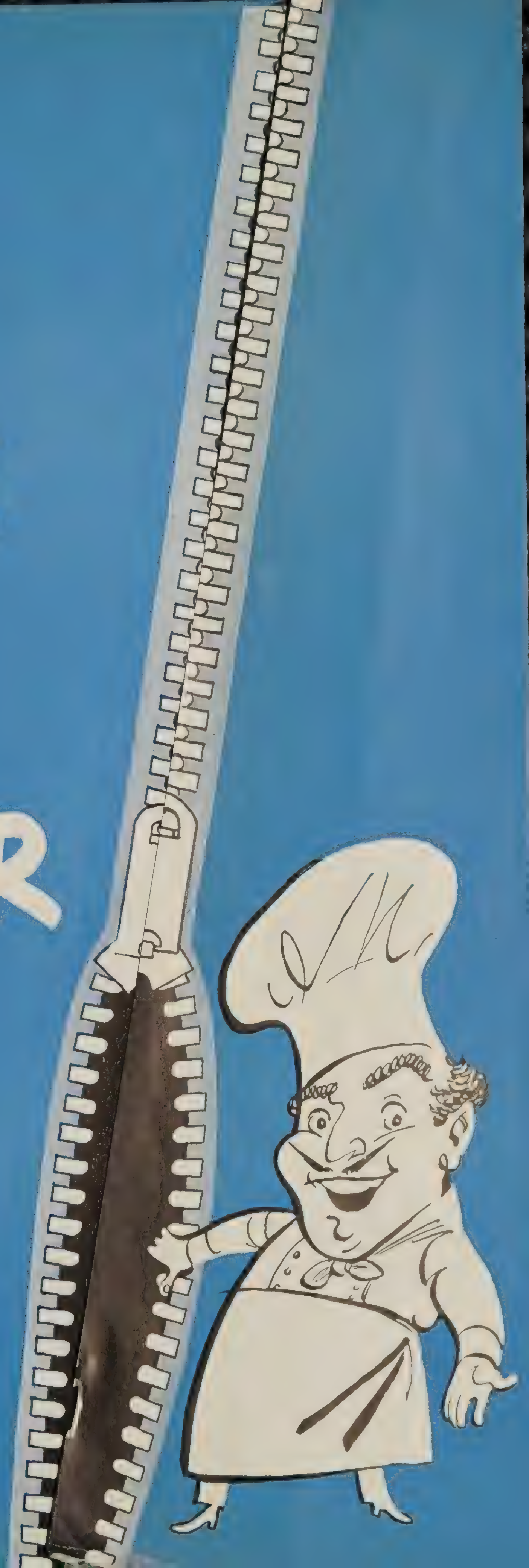
BLAKESLEE-BUILT

Form 1050—CC80—300MS

Printed in U.S.A.

New!

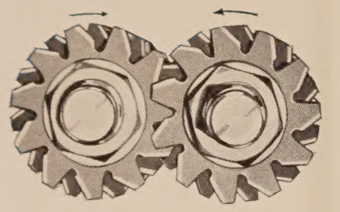
BLAKESLEE ZIPPER KNIFE TENDERIZER



Opens the way
to more profitable
servings . . .

NOW! More Tender, Taste Tempting Steaks with the...

HERE'S WHY NEW ZIPPER KNIFE GIVES "MELT IN YOUR MOUTH" TENDERNESS



PATENT APPLIED FOR

Now . . . thick, tender juicy steaks and cutlets of beef, pork, veal and lamb can be boiled as well as fried or grilled.

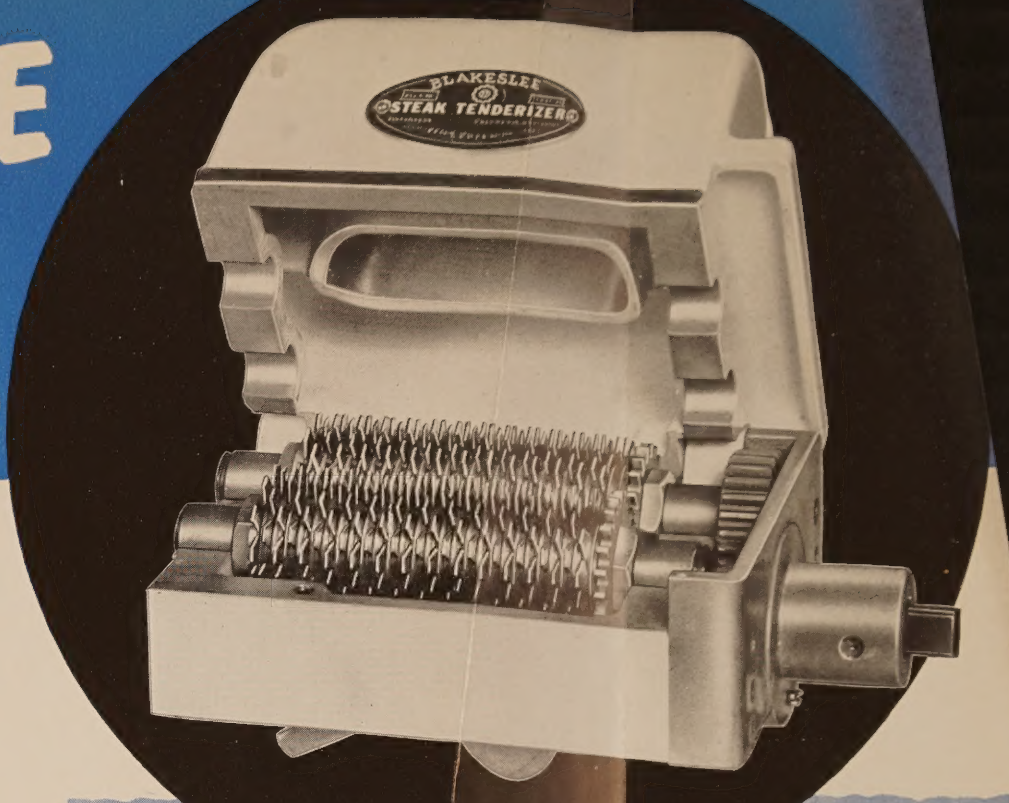
The new Blakeslee "Zipper Knife" rollers cut meat fibers sharply, cleanly. Even the toughest cuts are made tender and palatable. The interlocking "zipper" action blends and molds the severed meat segments literally knitting them together in a tender appetizing steak.

This revolutionary method of tenderizing assures larger, more tender and succulent steaks with a finer texture and appearance than those produced by any other method. Small pieces of steak that formerly meant a partial loss to you can now be knitted into mouth-watering full sized steaks . . . add to profit and cut down on wasted meat.

Swiss Steaks are a national favorite, but until now there has been no quick method of tenderizing them sufficiently, no method of eliminating the extra work in preparation.

The Blakeslee Steak Tenderizer does a real job of mechanically "marbling" suet into lean beef . . . adding quality and weight. Even stewing meat can have unusual tenderness without danger of "cooking away" all its flavor.

BLAKESLEE STEAK TENDERIZER

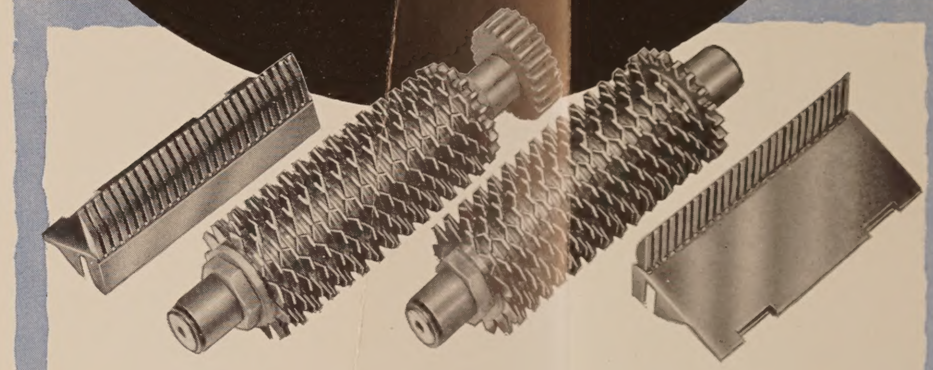


This new tenderizer has been designed by Blakeslee engineers as an attachment for either Blakeslee Vertical Mixers or Blakeslee Food and Meat Choppers. Now you can turn meat into money with this new and different steak machine.

It doesn't slice the meat—it truly tenderizes it and knits the severed fibres together. The unique roller knives do a cleaner job more quickly. They never need resharpening and will not bend or break. Steaks of 1″ thickness are recommended. Put them through the tenderizer twice . . . the second cut being at right angles to the first. Fold sinews in to hide them in the finished steak. For stewing meats trim the sinews off.

Absolutely Safe!

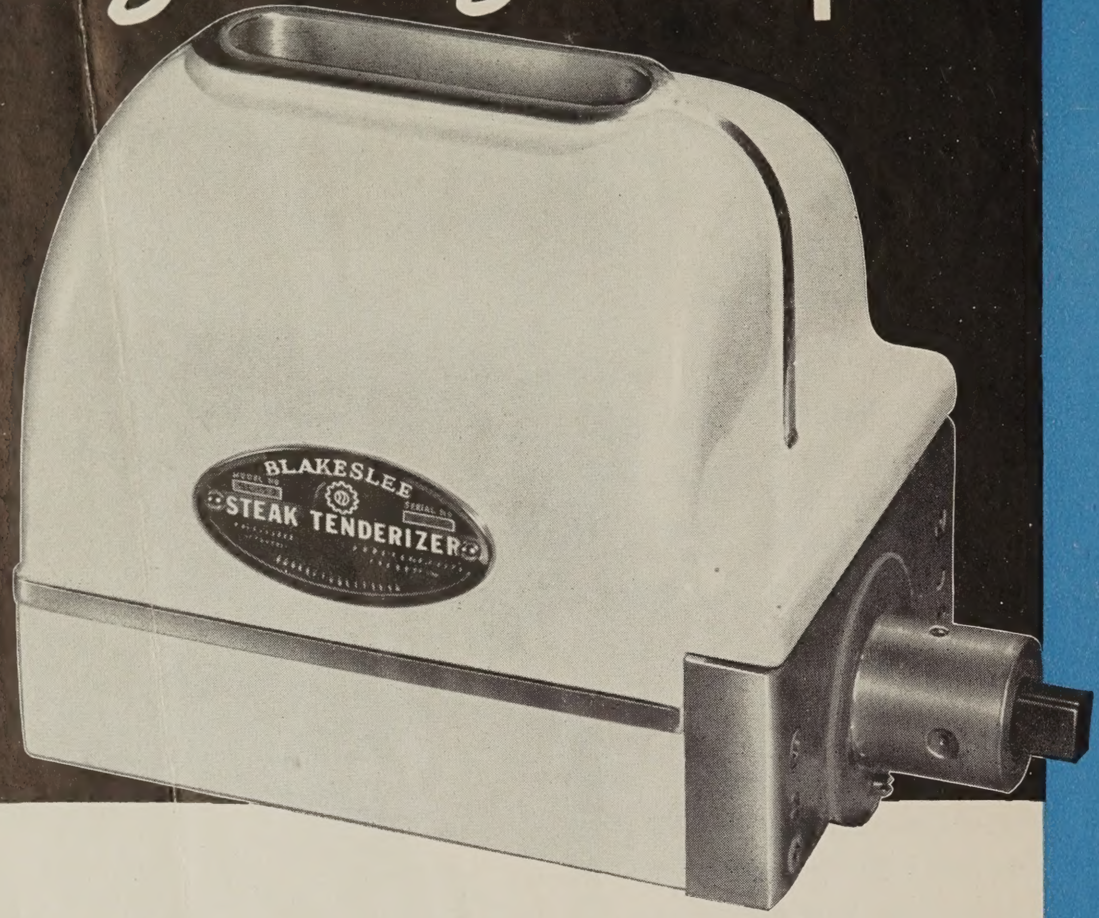
The knife rollers of the new Blakeslee Tenderizer are merely layed in position. They are not "fixed" and are ejected if the tenderizer is opened while motor is running. This means that the tenderizer will not operate when it is open. Be certain that motor is not running . . . then close and lock with safety catch! The sharp edges of the knives are on the side so that rollers can be safely handled without danger of cutting fingers.



THIN ZIPPER KNIVES, CUT, MOLD, KNIT AND BLEND "RATTLE-CUTS" INTO TENDER SUCCULENT STEAKS

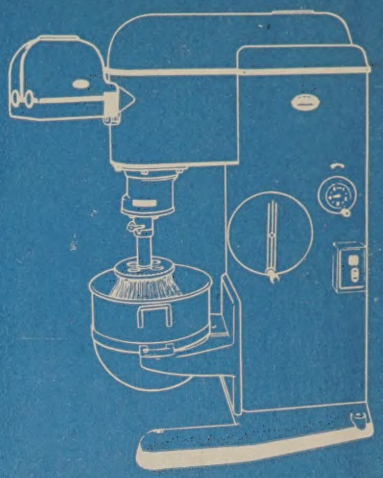
Sanitary, Easy to clean Knives, Knife Spacers, and Strippers are all made of tough easy-to-clean stainless steel. All parts are designed for instant access to save cleaning time and effort. New, heavily constructed strippers keep blades clean automatically the entire time the machine is in operation. Keeps blades sanitary. No special cleaning tools are required. Simply clean with brush and hot soapy water.

Another BLAKESLEE Engineering Triumph



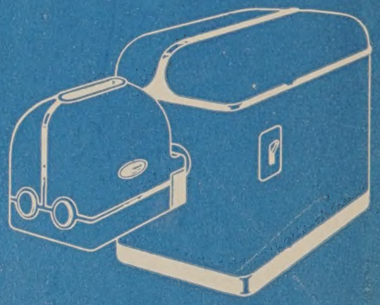
SPECIFICATIONS

Roller knives and stripper plates made of rustproof stainless steel. Direct gear drive. Bronze Oilite bearings need no greasing. Housing made of durable aluminum with white baked enamel finish. Trimmed in mirror-finish aluminum strips.



EASILY ATTACHED TO AUXILIARY DRIVE ON BLAKESLEE VERTICAL MIXERS

FITS ALL BLAKESLEE VERTICAL MIXERS AND FOOD CHOPPERS



ATTACH TO FOOD CHOPPER IN PLACE OF CHOPPER HEAD AND HOPPER ASSEMBLY

SINCE 1880

BLAKESLEE BUILT KITCHEN MACHINES

TRADE MARK REG. U.S. PAT. OFF.

AVERY CLASSICS

MTS—450—250M

Printed in U.S.A.

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1941